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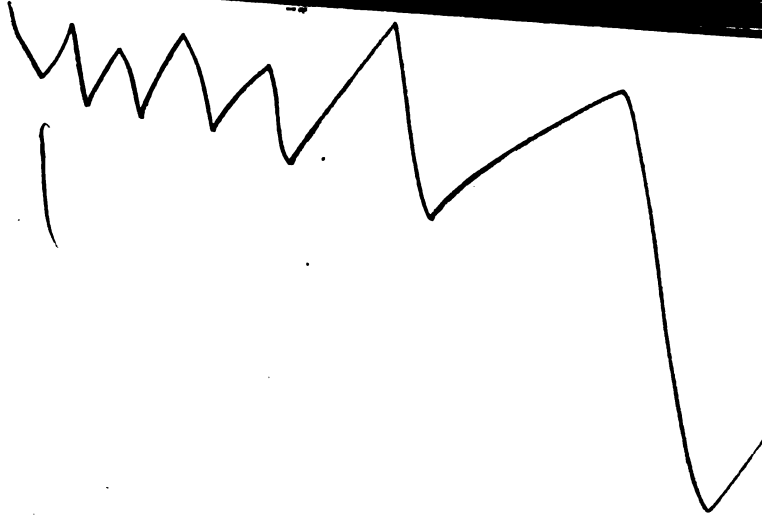


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German raisin pie
cup of chopped
raisins, juice & grated
rind of 1 cup
cold butter, 1 cup
sugar, 2 tablespoons
of butter & 1
cup flour. stir together
to bake with 2
crust.

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1886.

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TIMES STEAM JOB PRINT.
1886.

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PREFACE.

Every book must have a preface, else you assume a very humble attitude at starting and acknowledge your mediocrity. We have tried to bring together a few formulas such as can be used in the humble homes as well as in the wealthier ones. This little book gives the results of countless experiments in the direction of prudent, wholesome, healthful and enjoyable cookery. The formulas given have been well tested and are valuable as indicated by the name of the donor prefixed. It is hoped and believed that it will give help in many ways to those who consult it—that it will be a chart to guide many a young housekeeper serenely through the most dangerous passages of domestic life. The aim of the book will be realized if it shall become a minister of help to many known and unknown patrons, to whom its compilers would say in the renowned classic of Jefferson, "May you live long and prosper." We would heartily emphasize the advertising matter. Without the ready response of our business men in aiding us by advertising, this book could not have had birth, and we hope that, as a church, we shall help those who have helped us. Trusting that each advertisement will be carefully read, and that when you are in need of anything they may be able to furnish it.

Thanking the ladies who have so willingly and promptly given matter for this book, we are,

Respectfully yours,

MRS. JOHN BERRY,
MRS. S. C. HAMILTON,
MISS F. F. LINCOLN.

November, 1886.

✓ 1 = 6

5 X 2 = 10

SOUPS.

Soup may be made of any kind of fresh meat. Allow a pound of uncooked meat to a quart of water. Bones boiled with the meat are an improvement, as the marrow adds to the richness. The meat should be put into cold water, without salt, and heated gradually—never allowing the water to boil hard, nor stop boiling. The kettle must be kept covered. Keep boiling water to renew with as it evaporates. Never fill in with cold water, and do not season till nearly done. The bones and pieces left from a roast at dinner may be made into soup the next day—a piece of raw meat may be added if necessary. The vessel in which the soup is to be boiled should be perfectly sweet and clean. As the scum rises to the surface, skim with care, and, if it is slow in rising, a little cold water may be thrown in to bring it up more speedily. Soup should be boiled from three to five hours, and never allowed to cool in the vessel in which it is made. If very rich, the oily substance should be skimmed from the top, as it is quite unwholesome. It is better to boil the soup the day before using as the fat can be more easily removed after it has cooled.

Soup kept on hand ready made is called stock. The supply may be kept good by saving and boiling such bones and pieces as are left on the platter from every day cookery. This should be strained before setting away. It is very convenient for making gravies and adding to vegetable soups, and in winter may be kept a long time. In summer it needs to be made fresh frequently.

SCOTCH BROTH.

Take the chops from a neck of mutton ; cut the remainder into small pieces and let it stew gently the whole day. Boil a quarter of a pint of pearl barley in a little water, till tender ; strain it dry. Chop fine two large onions and turnips and put with the barley and meat into a close stew-pan ; strain the broth into it, also the water from the barley ; let it boil one hour and a half and skim well. Season it only with salt and pepper.

MUTTON BROTH.

Skim the fat from the liquor in which a leg of mutton has been boiled ; add pepper and a little salt ; (mutton will not bear as much salt as beef ;) half a cupful of raw rice and half an onion. Boil all together half an hour. A good broth and easily digested.

CHICKEN SOUP.

Old fowls are best for making soup. Cut up as for frying ; boil gently in three quarts of water till the meat is well cooked ; skim carefully ; add a teacupful of rice, and season to taste. Some prefer to add sweet milk or cream. Pick the meat carefully from the bones and serve with the soup, or make into salad.

GREEN CORN SOUP.

Take one dozen ears of green corn and shave the corn from the cob. Put the cobs into a gallon of cold water and boil thirty minutes, after which remove them and skim the water thoroughly. Chop or bruise the corn and boil it thirty minutes in the same water. Then add two quarts of fresh milk, and season with butter, pepper and salt to taste. Let it boil up and serve.

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PLAIN BEEF SOUP.

Take a shank bone, wash nicely, and, after breaking it in several pieces, put it into a pot of cold water, without salt. Let it boil slowly and take off scum as it rises. When it has boiled half an hour add one cup of pearl barley and boil two and a half or three hours. Half an hour before taking it up have three or four good sized potatoes pared and sliced an eighth of an inch thick, and put them in to boil. Add salt and pepper to taste. If the soup is too rich skim the fat from the top before putting on the table.

MUTTON SOUP.

Boil a leg of mutton and take the water for soup. Add two onions chopped fine, one potato, one-half cup of barley, two tomatoes, season with pepper and salt. Boil one hour; as barley is apt to burn it should be stirred often. Before taking from the fire add one tablespoonful of flour wet with cold water.—*Mrs. J. G. Garland.*

TOMATO SOUP.

Take beef broth and add tomatoes to suit the taste, (having previously cooked, mashed and strained them very fine,) a little pepper, sugar and two tablespoonfuls of flour or pulverized crackers. Boil ten minutes and then serve.

BEAN SOUP.

Soak one pint of beans in cold water over night. Boil till tender, then mash and strain them through a colander. Boil them up in two quarts of meat broth and season to taste.

PEA SOUP.

If dry peas are used, soak them over night in a warm place, using a quart of water to each quart of the peas. Early next

morning boil them an hour, putting in a teaspoonful of soda a few minutes before removing them from the fire. Take them up, put them into fresh water and boil them until tender, (three or four hours;) boil with them a pound of salt pork and one onion; when tender strain through a colander, place on the fire, stir one tablespoonful of flour in a little cold water; add to the soup, let it boil, then serve. Other meat can be used if preferred, and the soup seasoned to taste. Green peas need no soaking and only one hour's boiling.

DUMPLING SOUP.

For the dumplings take one egg, a little salt, four tablespoonfuls of sweet milk, two even teaspoonfuls of Cleveland's baking powder, flour enough to make it stiff and roll out. Cut in thin narrow strips, add to the desired amount of soup stock and cook twenty minutes.

MACARONI SOUP.

Take two quarts of lamb or beef broth and add two-thirds of a cupful of broken macaroni, let it boil till tender, then add one-half teaspoonful of extract of beef, salt to suit the taste, let it all boil two minutes and serve at once. You can use rice or pearl barley in the same way.

POTATO DUMPLINGS.

Boil three or four potatoes, when cold grate them, add three eggs well beaten, two tablespoonfuls of flour, a little nutmeg, and salt to taste. Boil in soup a few minutes.—*Mrs. H.*

FISH.

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and the flesh firm, it is a pretty sure indication of their freshness.

TO FRY FRESH FISH.

An iron skillet is best for this purpose. The lard used for frying should be sweet. If the fish is large cut in pieces, roll in corn meal or flour, salt well and fry brown. Cook twenty or thirty minutes. If any cold fish be left pick from bones, put in hot skillet with small piece of butter, season with salt and pepper, and serve for tea.

HOW TO BROIL FISH.

When thoroughly cleaned and washed, dry the fish with a towel; rub it inside and outside with a little butter, and salt and pepper it on both sides. Have a sharp fire and the draught good, set on the fish and turn over often enough to prevent it from charring. It must broil quickly. When done place the fish on a warm platter, the inside up, and spread over butter. When turning the fish do not use a knife and fork, but lay a dish on it and hold it with one hand while you turn the gridiron over with the other. Lay the skin side down, first.

TO BROIL FRESH FISH.

After being well scaled and cleaned rub salt over the inside of the fish; wrap each fish in a cloth, then place in a kettle of warm water, salt the water, simmer gently till the fish will separate but not fall from the bone. This may be ascertained by opening the cloth and trying it in one place. Serve with rich drawn butter, with eggs.

TO BAKE FISH.

The simplest way is very good. Spread little pieces of bread with butter; pepper and salt them and lay them inside.

the fish ; take a needle and thread and sew it up ; lay it into a dish and put a few thin slices of pork on it ; sprinkle over salt and flour it well ; baste it with the liquor which cooks out of it. A fish weighing four pounds will cook in an hour.

BAKED FISH.

Open the fish so that it will lie perfectly flat. Rub salt over it and lay in a dripping pan, with a very little butter and water. Put in a very hot oven and bake twenty minutes or half an hour, according to thickness of the fish. When done it will be a delicate brown and will be cooked through without the trouble of turning. Of course the skin side is laid next the dripping pan. White fish cooked in this way are especially nice.—*Mrs. A. L. F.*

FISH CHOWDER.

Take three or four pounds of fish for six or eight persons ; cut in sections, crosswise. Take five or six slices of salt pork, lay them in the bottom of the kettle and let them fry slowly until all the fat is fried out ; then remove the scraps of pork and lay in about one-third of the fish, then a layer of potatoes, then a sprinkling of chopped onions (chop two onions for the whole), then pepper and salt and some flour dredged in so as not to lump. Place in layers until the whole is used. Cover with cold water and boil fifteen minutes, then add a half dozen Biddeford crackers, split and wet in cold water ; add one pint of sweet milk. Boil five minutes more and serve.—*Mrs. J. B. S.*

HOW TO COOK COD-FISH.

Soak the thickest part for two days in sweet skimmed milk, changing the milk twice. Roll in flour and fry quite brown. Scald, but do not boil, a teacup of thick sweet cream, and pour over the fish.

BOILED COD-FISH.

Soak over night ; put in a pan filled with water, and simmer two or three hours. Serve with drawn butter, with hard boiled eggs sliced in it.—*Mrs. E. P. C.*

DRAWN BUTTER.

Half a cup of butter, large tablespoonful of flour, rubbed with the butter. Pour on one pint of boiling water. Salt to taste.

COD-FISH BALLS.

Take mashed potatoes, and half as much cod-fish as potatoes ; add a piece of butter and one hard boiled egg. Mash well together and make in balls. Fry brown in equal parts of butter and lard.—*Mrs. E. P. Chase.*

TO PREPARE COD-FISH FOR THE TABLE.

Remove skin and bones and pick the fish up very fine, then cover with cold water and let it stand over night, or if wanted for dinner soak an hour or two in luke warm water. Pour off water and put into a stew pan, with cream or milk enough to cover well ; let it just come to a boil and thicken with flour. Add butter if milk is used.—*Mrs. J. M. O.*

SMOKED HALIBUT.

Enough may be soaked for several days at one time, hang it up to dry, and broil what is needed on a gridiron ; when done, butter well and serve while hot.

BAKED HALIBUT.

Lay five or six pounds of fresh halibut in salt and water for two hours, then wipe dry, score the skin in squares and set in a tolerably hot oven ; baste quite often with butter melted in hot water. When done a fork will easily penetrate it. Serve

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with drawn butter, flavored with walnut catsup or such sauce as may be preferred. Bake one hour in hot oven.

SHELL FISH.

FRIED CLAMS.

Take fresh clams, free from grit. Make a batter of rolled crackers (very fine), and dip the clams and fry as doughnuts, taking pains to keep the fat hot when frying; turn them after being in one-half minute, and do not let them be in the fat over one minute. To be eaten while hot. To improve the above, dip the clams into well beaten eggs and roll them in rolled crackers and fry immediately as above.—*Mrs. S. F. Shaw.*

STEWED OYSTERS.

Put the oysters on the fire in a pan, with a little salt and butter; remove them at the first boil; add pepper and a little milk and cream and serve.

FRIED OYSTERS.

Beat two eggs in a bowl; select large oysters; dip well in the egg; then roll in powdered crackers. Take equal parts of butter and lard, have it hot, drop one in at a time, and fry brown.—*Mrs. J. B.*

OYSTER FRITTERS.

Scald them in their own liquor and wipe dry; add one pint of milk to the liquor, a teaspoonful of salt, and five well beaten eggs, with flour enough to make a thin batter, and drop the oysters into it. Take up each oyster in a spoonful of batter, and fry in boiling lard till a light brown. Lay on a

soft napkin on a flat dish, and serve the fritters on this that the grease may be absorbed by it, and not soak into them.

CLAM FRITTERS.

Chop a dozen clams fine; take the liquor from the clams, and add one pint of milk; to this add four beaten eggs and flour enough to make a thin batter. Season to taste. Fry in hot lard.

ESCALLOPED OYSTERS.

For a two quart pan use one quart oysters and one pint milk. Put a layer of crackers in bottom of buttered pan or dish, then a layer of oysters with bits of butter, salt and pepper, (a good deal of butter is necessary). Alternate crackers and oysters till your dish is full, the top layer being of crackers. Then pour a cup of warm water over them and bake in a hot oven three quarters of an hour. Let the top be a delicate brown.

CLAM CHOWDER.

Cover the bottom of the kettle in which the chowder is to be cooked with thin slices of salt pork, or if preferred, use a large tablespoonful of lard. First fry the pork, and place in the boiling fat a layer of clams; strew over a thin layer of chopped onions, and one of finely sliced potatoes; also one of split crackers; season with salt and pepper, and add spice if desired; then another layer of clams and other ingredients till you have used what you wish; then dredge with flour; just cover with the liquor from the clams and water; stew gently about half an hour. Dish the chowder and thicken the gravy by adding a tablespoonful of flour mixed with a teacup of butter, and stewing a couple of minutes.

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LOBSTER SALAD.

Two lobsters, three eggs boiled hard, separate the whites from yolks, mix yolks with a tablespoonful of mustard; add vinegar enough to wet eggs and mustard. Chop lobster and whites together, add yolks, a little sugar and salt, pepper if liked, a spoonful of oil or melted butter and one cup of vinegar last, with lettuce chopped fine.—*Mrs. Geo. Anthoine.*

LOBSTER SALAD.

For two lobsters take three eggs; beat the whites well and then add the yolks; one teaspoonful mustard, one teaspoonful of sugar, and a little salt; mix the mustard, sugar and salt with boiling water, and add a little pepper and vinegar to taste; stir it all into the eggs and steam it well. It requires constant stirring while steaming. Lastly add the oil or melted butter, to suit the taste, to the lobster and mix the whole together. The top of a teakettle is a very nice place for steaming the above.—*Nellie B. Shaw.*

CREAMED LOBSTER.

Take two lobsters and cut in small pieces. Make cream sauce by heating one pint of milk, two tablespoonfuls butter, two tablespoonfuls of flour; melt butter and stir flour in while boiling, then pour hot milk over it and cook five minutes; season with salt and pepper, then add lobster and last a little juice of lemon.—*Mrs. C. E. Atwood.*

SALAD DRESSING.

Two tablespoons mustard, one teaspoonful salt, one teaspoonful powdered sugar. Scald this with hot water enough to make a paste; one small bottle of oil dropped in slowly till it unites to a cream; let cool and add three unbeaten eggs and beat all together; then add one cup of vinegar, one cup of

cream or milk; set on the fire and let come to boiling. The oil can be omitted, using the cupful of cream. It is better to add the cream after the other ingredients have been cooked together and let cool.—*Mrs. C. E. Atwood.*

LOBSTER SALAD CREAM.

Yolks of two hard boiled eggs beaten together with one raw egg very smoothly, one tablespoonful of melted butter, one level teaspoonful of mustard, one teaspoonful of white sugar, one-half teaspoonful of salt, one teaspoonful of cream, and vinegar enough to suit your taste. Use milk if it is necessary to thin it any more.—*Mrs. Chadbourne.*

CLAM PIE.

One quart of chopped clams, one pint of water, piece of butter the size of an egg, pepper and thicken with a teaspoonful of flour. Have a dish lined with pie crust, same as for chicken pie; put in above mixture, lay in a few small pieces of crust, then put over a top crust, and bake one and one-half hours.—*Mrs. C. E. Hussey.*

FRICASSEED OYSTERS.

Cook one pint of oysters in hot butter (one tablespoonful) until plump. Drain and keep the oysters hot, and add enough milk to the oyster liquor to make one cupful. Cook one tablespoonful of flour in one tablespoonful of hot butter; add slowly the hot liquor. Season with salt, pepper and lemon juice. Pour the sauce into one well beaten egg, add the oysters and heat one minute. Serve on toast.—*Mrs. S. C. Hamilton.*

POULTRY.

TO SELECT AND PREPARE POULTRY.

Try the wing, and if it is easily disjointed or turned back, the fowl is young; if a turkey, it has also a smooth leg and soft bill, and if fresh, the eyes will be bright and the feet moist. If the fowls are dressed, select by their skin and breast bone. The young ones have a thin and tender skin, and the breast bone yields readily when pressed by the fingers. (They should be killed by having the neck cut, and then hung by the legs so that they will bleed freely, in order to make them white and healthy to eat). Scald and pick off the feathers, being careful to remove all the pin-feathers. Cut the oil-bag out from above the tail, and singe off the hair by holding over a blazing paper, so the fire may reach all parts. Then remove everything from the inside, keeping the gizzard and heart to stew for the gravy. Thoroughly wash and cleanse the fowl. A little soda may be thrown into the water after the first washing, and then rinse in clear water. Cut off the legs at the first joint above the feet, and if to be cut up, the following way is advised, as each piece has a good portion of meat: Cut it open right through the back and so clear through the breast bone, being careful to leave the breast equal on both halves; then, after removing the flyer of the wings and the drumsticks, cut each half crosswise into four, five, or six pieces according to the size of the fowl, being careful so to cut as much good meat on each piece.

ROAST A TURKEY.

Prepare according to directions given above. Make a dressing of fine bread or cracker crumbs, one chopped onion, and three mashed potatoes; season with salt and pepper and add

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sage or such sweet herbs as are preferred. Do not flavor with any one thing too strongly; mix all together and pour over melted butter to moisten it nearly enough, then add a little water. Fill the crop and body with the dressing; sew it up with woollen yarn (for it will not tear the flesh as cotton does), tie the legs and wings close to the body, lay into a dripping-pan, and rub a little salt and butter over it, pour over a tea-cup of water and place it in the oven. It should be roasted slowly at first, and basted frequently. Cook three or four hours, according to age and size. For the gravy, boil the heart and gizzard till very tender; then chop fine and return to the water in which they were boiled; then take some butter rubbed in flour to thicken the gravy, and season to taste.

ROAST CHICKEN.

Having picked and prepared the chicken for cooking, make a stuffing as for a turkey. Rub salt over it and place in dripping-pan with pieces of butter laid on the breast; put in hot water enough to cover the bottom of the pan, and baste frequently, turning the pan so the chicken may roast equally on all sides. When done, take up the chicken and make a gravy by mixing flour with butter, or the fat of the drippings, and adding the giblets, previously boiled and chopped, to the liquor in the dripping-pan. Boil up and serve. Bake chicken two hours.

FRICASSEED CHICKEN.

The chickens should be cut up according to previous directions; wash and lay in cold water for half an hour; put in a pot with the skin side down, water enough to cover them (hot, not boiling water, is best). Cover and stew slowly till tender, then remove the chicken, and skim the oil from the top of the liquor, if the chickens are fat; take a piece of butter and

mix with flour enough to thicken the remainder. Boil till the flour is cooked, then pour over the chicken. Old fowls are best cooked in this way. Stew from two to four hours.

BROILED CHICKEN.

None but young and tender chickens should be broiled. They should be split down the back, and, after a thorough washing, be wiped dry. Place the chicken, inside downward, on a buttered gridiron. The fire should be clear and bright, with no smoke; cover with a deep plate or pan, and broil till cooked through, turning several times to prevent charring. When done, lay on a heated platter, put on sweet butter, and season to taste—serving immediately.

BROILED PARTRIDGE.

Same way as chicken.

TO FRY CHICKEN.

Season the chicken with salt and pepper before rolling in flour; have hot, equal proportions of lard and butter, in sufficient quantity to cover it well; let it fry slowly and be sure not to let it burn; when done take it out, and if gravy is desired pour in a little water or milk and thicken with flour. Fowls must be young.—*Mrs. T.*

TO MAKE AN OLD FOWL TENDER

Put a tablespoonful of lemon juice or a lump of citric acid, size of a pea, into water in which it is boiled.

ROAST GOOSE.

Clean and wash the fowl; if it is a young one, the extreme end of the breast bone will bend easily. Boil it an hour to extract the oil; an onion put inside while boiling is said to remove all strong flavor from the meat. Prepare a dressing as for turkey, bake two hours or more according to age of the fowl. Serve with currant jelly.

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QUAIL ON TOAST.

Wash the birds and wipe dry; split them down the back and broil over bright coals till thoroughly done and browned nicely, turning often to prevent charring. Season with butter, pepper and salt; lay on slices of buttered toast and serve immediately.

ROASTED QUAIL.

Pick and clean the quails, then use dressing as for turkey. Put in a dripping-pan and bake three-quarters of an hour, basting frequently. They are nice cold for tea or supper. —*Mrs. J. P.*

TO ROAST PIGEONS.

Pick out the pin-feathers, or if too many, pull off the skin; clean the inside thoroughly; soak half an hour in considerable water to take out the blood; boil half an hour, with a little salt in the water and take off the scum as fast as it rises; take them out, flour well and place in a dripping-pan; strain the water in which they were boiled and put part of it in the pan with a small piece of butter, and baste the pigeons; add pepper as you choose. Roast them nearly two hours.

TO BOIL DUCK.

Scald and lay them in water a few minutes, then lay them in a dish, pour boiling milk over them, and let them lie in it two or three minutes; take them out, dredge with flour and put them in a saucepan of cold water, cover close and boil twenty minutes; take them out, cover, and set where they will keep warm, and make the sauce as follows: Chop a large onion and a bunch of parsley fine and put them in a gill of gravy; add a tablespoonful of lemon juice, a little salt, pepper and a small piece of butter; stew them half an hour, then lay the ducks into a dish and pour the sauce over them.

CHICKEN SALAD.

Boil three chickens till tender. Pick the meat from the bones and chop fine. Use celery in the proportion of one-third celery to two-thirds chicken. Chop it separately, and not quite as fine as the chicken. For a dressing, take one tumbler and a half of vinegar, three teaspoonfuls of mustard, half a cup of melted butter or oil, the yolks of five eggs, salt and pepper to taste. After beating, heat this dressing over a slow fire; then stir till nearly cold; then mix together, adding three hard boiled eggs, chopped. This dressing is also very nice for chopped cabbage.

PRESSED CHICKEN.

Boil a fowl in as little water as possible, till the bones slip out. Remove the skin, pick the meat apart and mix the dark and white meat. Remove the fat and season the liquor highly with salt and pepper. Butter a mould and decorate the bottom and sides with slices of hard-boiled eggs. Pack the meat in after mixing with the liquor, and set away to cool with a weight on the meat. When ready to serve dip the mould in warm water and turn out carefully.—*Mrs S. C. Hamilton.*

MEATS.

The most desirable requisite to make the following receipts good and practical, is *good meat*. There is no cook in the world who can broil a "chuck steak" into a sirloin, or roast old ox-beef into a tender "rib-roast," or make a savory bit of mutton out of an old, tough sheep. The cook may do much towards supplying the want of real goodness in the meat, by skillful labor, but to place on the table the choicest dishes, the

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best of meats are necessary. Every good cook should know how to select the best meats instead of depending on the butcher.

Beef, to be best, should be from a young steer—killed at three to four years old—after having been fattened as quickly as possible, on good, rich food. The quicker beef is fattened, the richer and more tender it is, and beef of this class has a bright, rich, red, juicy look, while poor beef looks dark, dry, and a brownish red color. The best cuts for steaks are from the hind-quarter, the loin being generally chosen as the best, but many prefer the round, because, while not so tender, it is more juicy.

For roasting, rib-cuts are the best, the bone being removed from the meat, it being skewered so that it comes on the table rolled. There is, however, a difference of taste and fancy as to removing the bones before cooking. Some real epicures think the bones give the meat a richness of flavor not attainable without them.

The fore-shoulder furnishes nice pieces for stewing and boiling, and an experienced butcher will supply a few very eatable steaks from it. Corned beef usually comes from the fore-quarter, but butchers generally corn nearly every part which they fail to sell fresh.

VEAL.

The calf matures much more rapidly than the lamb, and, if well fed and cared for, may be killed at five weeks old, though, in the great majority of cases, the veal improves very rapidly during the sixth and seventh weeks of the calf's age, and it will pay the owner to feed a calf during these two weeks. Calves are sometimes killed at four weeks old, but the meat is soft and too tender to either cook or eat, and is very unwholesome.

MUTTON.

In selecting mutton, choose, as a rule, a medium sized sheep, or a small one. The flesh should have a clear, fresh hue, and the fat, especially around the kidneys, look fat, rich, and rather oily, and a clear white, not a dull whitish color, and not dry. For roasting, the loin is the choice cut; but the fore shoulder, when properly boiled, stuffed and basted, is very nice. The leg is for boiling, or chops.

A FRENCH WAY OF COOKING MEATS.

Any kind of a piece of meat, rubbed well with salt and pepper, and put into a covered tin pail, placed into a kettle of boiling water and cooked till done, will be found very juicy and tender. The water must be kept boiling all the time. A delicious gravy can be made from the juice of the meat.

ROAST BEEF.

A ten pound roast is the nicest. Put it into a hot oven and let it crisp over as soon as possible, to keep all the juice inside the meat. After the meat is well browned, put a little boiling water into the dripping-pan, then turn a dripping-pan over all. Allow a quarter of an hour for every pound of meat, if you like it done.

TO FRY TRIPE.

Cut in pieces convenient for serving; beat an egg lightly and dip each piece in the egg. Have your frying pan hot and fry brown in butter. It will take a good deal of butter to make it nice and keep it from burning.

MEAT BALLS.

Chop fine any kind of cold meat; mix with it one or two eggs and some butter; season it with salt and pepper, and sprinkle over flour; roll it in balls and fry brown in hot lard.



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PRESSED MEAT.

Boil till very tender and pick apart with the fingers, not using a knife at all. Season with butter, pepper and salt. Pour over enough of the liquor that the meat is boiled in to make it moist. Press tight over night and slice thin. Nice for chicken or veal.

SHOULDER OF VEAL.

Remove the bone and fill the space it occupied with a dressing made as for turkey or chicken. Keep well basted. A fillet of veal may be prepared in the same way.

SPICED BEEF.

Five or more pounds of shank, boiled four hours, then drain off the liquor, and chop the meat fine. Add sage, pepper and salt to taste. Boil three or four eggs hard. When cold slice and press with meat.—*Mrs. George Anthoine.*

FRIED LIVER.

Cut it in slices, and lay in cold salt water to draw out the blood. Some place it over a slow fire till the liver turns white. Take it out, roll each piece in flour or bread crumbs, season, and put in hot lard. Cover and cook slowly, till the liver is tender, then uncover and fry quickly till brown.

TO ROAST A SHOULDER OF MUTTON.

Season and roast the same as beef, basting with butter and water till there is gravy enough to use. It requires to be cooked more than beef. Serve with currant jelly.

BAKED SPARE RIBS.

Season with pepper, sage and salt, and bake one hour in a quick oven.

FRIED HAM.

If too salt put the slices in cold water. Let it soak over night if for breakfast. Turn off the water and fry quickly, turning often.

HAM AND EGGS.

Fry the ham quickly. Remove from the pan as soon as done. Drop the eggs, one at a time into the hot fat; be careful not to let the yolks break and run. Keep the eggs as much separated as possible, to preserve their shape. The ham should be cut in pieces the right size to serve, and when the eggs are done, one should be laid on each piece of ham. If any eggs remain they can be placed uniformly on the edge of the platter.

TO BOIL HAM.

Ham should be put into cold water to boil. If it is very salt, the water should be changed just after it begins to boil. A pint of good vinegar added to the water improves it very much. When boiled tender remove the skin, and if dressed cut off some of the fat. Boiled ham is always improved by heating in an oven, till much of the fat is cooked out.

EGGS.

Success in nice cooking greatly depends on the freshness of the eggs used. There are various ways of determining in regard to this, but none appear to be infallible. Old stale eggs are cold all over, fresh eggs have a warm spot on the big end, which may be detected by applying it to the tongue. Another: If placed in cold water, a fresh egg will go to the bottom

and lie on the side ; a bad egg will float ; a stale egg may sink but will stand on one end. When eggs are plenty it is a good plan to pack them for use at times when it is difficult to procure them. Some of the simple methods of preserving them are to pack them in bran or salt with the small end down. If they are to be kept some time it is better to grease the shells before packing them. Mix half a pint of unslaked lime with the same quantity of salt and a couple of gallons of water. The water should be turned on the lime boiling hot ; when it is cold lay the eggs in with great care not to crack the shells, otherwise they will spoil very soon. The eggs should be perfectly fresh when put in. Do not make the lime water any stronger, or the lime will eat the shells. They should be kept in a cool place, but never allowed to become chilled or frozen.

BOILED EGGS.

The most delicate way of preparing eggs is by pouring over them boiling water, and let them stand fifteen minutes closely covered. If kept hot without boiling, the white becomes very tender and delicate. An egg cooked the day it is laid requires a longer time to cook than one that is a day or two old.

POACHED EGGS.

Have the water boiling. Break the eggs, one by one, carefully into the water ; let them boil till the white sets, remove with an egg slice, pare off the ragged edges and lay each egg upon a slice of toast ; put over bits of butter. Eggs require to be quite fresh to poach nicely.

OMELET.

Beat lightly three eggs and stir in one spoonful of melted butter, one of flour, a pinch of salt, and a cup of sweet milk. Cook in a buttered spider on the top of the stove a few min-

utes, and set in the oven to cook the top. Roll the omelet and serve on a hot dish.—*Miss Littlefield.*

OMELET.

Yolks of three eggs beaten lightly, two table-spoonfuls melted butter, one cupful sweet milk, two tablespoonfuls flour, a pinch of salt, whites of three eggs beaten to a stiff froth. Mix in the order given. Cook in a buttered spider and set in the oven for a few minutes.

BAKED EGGS.

Beat the whites of the eggs to a stiff froth. Pour into an earthen dish. Drop in the yolks and sprinkle with salt and pepper. Bake in a moderate oven until the whole sets.

HAM OMELET.

Five eggs, one cup of hot milk, a little flour mixed with part of the milk, before 'tis heated, salt, pepper and a piece of boiled ham, large as a silver dollar chopped very fine, and stirred in before the beaten whites are added; pour into a heated buttered griddle, and cook quickly.—*Mrs. C. E. Atwood.*

OMELET.

Three eggs beaten to a froth, add three tablespoonfuls of milk, a small piece of butter. Put in frying pan over a slow fire. Brown on one side, then turn half over, then over.—*Mrs. J. G. G.*

FRIED OMELET.

Six eggs, beat the yolks, and add one tea cup of milk; beat two tablespoonfuls of flour with a little milk; beat the whites to a stiff froth, mix all together, and fry in a buttered tin.—*C. W. N.*



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SHIRRED EGGS.

Heat in a deep plate sufficient to melt a piece of butter the size of an egg; Then break in six eggs carefully; set in a hot oven until the whites are cooked. Serve immediately.—*Mrs. O. G. Berry.*

 SAUCES.

MINT SAUCE FOR LAMB.

Wash and chop fine some green spearmint; to two table-spoonfuls of the minced leaves put eight of vinegar, adding a little brown sugar. Serve cold.

SAUCE FOR BROILED FISH.

Put a great spoonful of butter into a gill of cream, keep it hot, stir it often, and when the fish is dished, turn the sauce over it.

CURRANT CATSUP.

Six quarts of juice boiled away half, two pounds of sugar, two ounces of cinnamon, two spoonfuls pepper, one of mustard and cloves, one-half teacup salt, one pint of vinegar. Add the spices after the juice has boiled away, and ten minutes before taking off.

GRAPE CATSUP.

Squeeze the grapes as for jelly, three-fourths pound of sugar to one pint of juice. Spice to taste with salt, pepper, nutmeg, cloves and cinnamon. Boil until it is quite thick. To four quarts, just before it is done, put one cup of vinegar.

CRANBERRY SAUCE.

Pick and wash the cranberries and put in the kettle, allow-

ing one half a pint of water to one quart of berries, put a pint of sugar on the top. Set on the fire and stew about half an hour. They will preserve their color cooked in this way and will not need straining.—*Mrs. S. C. Hamilton.*

CHILI SAUCE.

One peck of ripe tomatoes, eight good sized onions, four or five bell peppers chopped fine, and boiled with the tomatoes; then strain and return to the kettle and add five tablespoonfuls of sugar, five of salt and one quart of vinegar. Boil half an hour.—*Mrs. Geo. Anthoine.*

DRAWN BUTTER.

Mix smoothly several teaspoonfuls of flour with cold water and pour into two-thirds of a pint of boiling water, stirring briskly until the whole boils well; then remove it from the fire and keep it warm. Have ready about a quarter of a pound of good butter, cut into small pieces and stir into the liquid. When the butter is melted the sauce is ready for use. It may be converted into curry sauce by sprinkling in a spoonful of curry powder.

TOMATO CATSUP.

Take one peck of ripe tomatoes, pare them and cook until soft enough to press through a seive, thus taking out seeds and all hard parts. Take the juice and add one pint of sugar, three tablespoonfuls of ground cinnamon, two tablespoonfuls of allspice, one tablespoonful of cloves, one tablespoonful of pepper, and a little salt. Boil two hours. When done, put away in bottles. Will keep for years.—*Mrs. C. C. H.*

MAITRE D'HOTEL BUTTER.

Three tablespoonfuls butter, one teaspoonful chopped pars-

ley, one tablespoonful lemon juice or vinegar, salt and pepper to taste; beat butter to a cream and beat in seasoning gradually. Nice for fish and beef steak instead of butter.

PICKLES.

In order to have good pickles you must use good vinegar—pure cider or white wine vinegar is considered best. Vinegar should not be boiled in metallic vessels, as the salts produced by such contact are poisonous. Stone-ware jars should be used to keep pickles in. In making a large quantity at a time it is best to seal up a part. In such cases use green glass jars.

PICKLED TOMATOES.

Take small, smooth tomatoes, not very ripe, scald them until the skin will slip off easily, and sprinkle salt over them. After they have stood twenty-four hours drain off the juice and pour on a boiling hot pickle composed of one pound of sugar, two teaspoonfuls of cinnamon and two teaspoonfuls of cloves to every quart of vinegar. Drain off the liquid, scald it and pour on them again, every other day for a week. They will require no further care. This is excellent.—*Mrs. C. B. S.*

SPICED GRAPES.

Five pounds of grapes, wild ones are best, boil till tender, and drain through a colander; five pounds brown sugar, one and one-half cupfuls nice vinegar, two ounces ginger root, two teaspoonfuls each of cinnamon, cloves and allspice. Boil one and one-half hours. Nice with cold meats.—*Mrs. Francis Meeds.*

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SPICED TOMATOES.

One peck green tomatoes cut in slices, eight large onions cut in slices, and mixed with the tomatoes; sprinkle over them a cupful of salt, and let them drain over night. Put two quarts of water with one quart vinegar and boil the pickle twenty minutes, then pour off the liquid and let them drain in a sieve a few minutes; take three quarts vinegar, one quart sugar, two tablespoonfuls each of allspice, cloves, cinnamon, ginger and mustard, one teaspoonful black pepper, and mix well, then put in the pickle and boil twenty minutes.—*Mary E. Anthoine.*

SPICED CURRANTS.

Five pounds of currants, four pounds of sugar, one pint vinegar, two spoonfuls of cloves, two spoonfuls of cinnamon. Put on the sugar and vinegar and heat, then add the spices and boil fifteen or twenty minutes.—*Mrs. J. G. Garland.*

PICCALILLI.

Slice one peck of green tomatoes, five green peppers; sprinkle one cupful salt over them, let them stand over night; then drain off the liquid, put the fruit in a kettle and add vinegar enough to cover. Add one cupful of sugar, one tablespoonful each of cloves and cinnamon, one teaspoonful of nutmeg. Boil until the tomatoes are soft and add more sugar if necessary.—*C. Maud Newcomb.*

CUCUMBER PICKLES.

Wash the cucumbers and soak in strong salt and water from twenty-four to thirty-six hours; rinse well and pack them closely into a stone jar, putting between each layer whole cloves, allspice, cinnamon and green peppers to suit the taste. Lastly scald vinegar enough to cover them and pour on hot each morning for three days. They will keep through the year and remain crispy.—*Mrs. S. F. Shaw.*

PICKLED PEARS.

Pare and half the pears, put four pounds of sugar to one gallon of vinegar and boil with cloves and cassia buds, pounded and tied in a bag. Scald the pears a little, if hard, as pouring the vinegar on does not soften them.

SPICED CURRANTS.

Four pounds of brown sugar, two tablespoonfuls each of ground cloves, allspice and cinnamon, one pint of vinegar. Boil slow for two hours or until thick.—*Mrs. S. F. Shaw.*

TOMATO FIGS.

Take eight pounds of small tomatoes, scald and skin them, add three pounds of brown sugar, place them in a vessel *without* water, boil slowly until clear; take them out on a dish, flatten and dry in the sun; sprinkle on them a little of the syrup while drying. When dry, pack in boxes with powdered sugar between each layer.—*Mrs. Chadbourne.*

VEGETABLES.

A first thought may be, "Very little need be said on that subject; anybody can cook vegetables!" I beg leave to differ; many think it such a simple thing to do that they fail to give enough care and thought to their preparation to make them sufficiently attractive and palatable. In France, no family, in the middle station of life, ever dines without a dish of dressed vegetables, upon which as much care has been bestowed in cooking as upon the principal dish of the dinner, and which is often eaten alone.

RULES APPLICABLE TO THE COOKING OF ALL VEGETABLES.

First.—Have them as fresh as possible ; summer vegetables should be cooked on the same day they are gathered, if possible. *Second.*—Lay them, when peeled, in cold water for some time before cooking. *Third.*—If to be boiled, put a little salt in the water. *Fourth.*—Cook them steadily after you put them on. *Fifth.*—Be sure they are thoroughly done—rare vegetables are neither palatable nor healthy. *Sixth.*—Drain well. *Seventh.*—Serve ^{hot} hot.

ASPARAGUS.

If brought from market, keep it cool and moist, till wanted. This may be done by putting it in the cellar with the cut ends in a dish of water. Let it lie in cold water a few minutes before cooking. Cut off all that is tough and tie in small bundles. Have the water boiling hot, and use just enough to cover the asparagus. Boil fifteen or twenty minutes. Have some bread toasted, dip it in the liquor, lay in the dish, butter it, skim out the asparagus and lay on the toast, butter and pepper it, thicken the liquor a little and pour over the whole.

ANOTHER WAY TO COOK ASPARAGUS.

Cook very much as you do green peas. Cut the asparagus into small pieces, and put into boiling water, with a little salt. Boil about three-quarters of an hour, then add butter and thicken a little with flour stirred in milk.—*Miss A. N.*

BEET GREENS.

Take young beet tops, put on in cold water with a small piece of salt pork, drain well in a colander. An excellent dish in summer. Boil half an hour.

BEETS.

Beets must not be cut before boiling, as this causes them to

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TAFFY.

One pint of molasses, three grated cocoanuts. Boil molasses ten or twelve minutes, add cocoanut and boil, stirring all the time, until it thickens. Remove from the fire and spread with a knife on buttered paper or tins.

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lose their sweetness. Salt the water and, when done, take them out in a pan of cold water, and rub the skins off quickly; slice them, and dress with butter, pepper or vinegar if desired. Old beets lose their sweetness, and are best served with hot spiced vinegar, into which has been stirred a little sugar. Boil two hours or more.

LIMA AND BUTTER BEANS.

Shell into cold water, and let them lie awhile; boil an hour with a little salt in the water; drain and butter well, peppering to taste.

ANOTHER WAY.

Prepare and cook as above, and pour a teacup of sweet cream over the beans, and let it boil up; salt and pepper to suit the taste.

TO BOIL GREEN CORN.

Green corn should be boiled twenty minutes, either on the cob or cut off, to suit the taste.

BOILED CABBAGE.

After removing all the loose outside leaves, cut the cabbage in quarters, lay in a pan with the cut sides up and cover with salt water. Let it stand a few minutes, and turn out quickly. (This is done to remove any insects that may be hidden in the cabbage.) Put in the kettle with boiling water enough to cover it, adding sufficient salt. When tender, take up in a colander to drain, then put in a hot dish and cover with slices of butter. Some like cabbage boiled in the liquor in which corned beef or ham has been boiled. When cooked in this the meat is first taken out, as the flavor of the cabbage would injure it. Skim off the grease before putting the cabbage in; boil briskly; when done it will sink to the bottom; drain well; boil one and a half hours.

TO COOK CAULIFLOWER.

Pick off all the green leaves and soak the head in salt water two or three hours, then boil twenty or thirty minutes in milk and water (using half as much milk as water) with a little salt. When taken up put on a little butter and eat with vinegar and pepper.

SARATOGAS—FRIED POTATOES.

Wash, pare and slice some raw potatoes; cut each slice an inch and a half long, half an inch wide and a quarter of an inch thick. Let them lie in cold water until the other preparations for breakfast are made. Have ready in a frying-pan some hot lard or nice drippings. Take the potatoes out of the water into a cloth, wipe dry, fry quickly a light brown. Remove from the lard with a perforated skimmer, into a deep dish in which a napkin has been laid. Sprinkle with salt, and eat while hot, if you want them crisp and nice. Slice them very thin.

STEWED POTATOES FOR BREAKFAST.

Pare and slice into cold water enough potatoes for the family meal; stew in enough salted water to cover them; watch and stir them from the bottom occasionally, that they may not burn; when tender, add a cup of milk; let it boil up; put in a lump of butter, salt and pepper enough to season properly. Thicken slightly with flour. Turn into a covered dish.

POTATO CAKES.

Take enough good sized potatoes for a meal, peel and grate on a coarse grater and stir in from three to five eggs, then add flour enough to make a nice batter; season to taste. Beat well and fry in hot lard. One small spoonful makes a cake.

POTATO CROQUETTES.

One pint of hot mashed potatoes, one tablespoonful of butter, half a saltspoonful of white pepper, a speck of cayenne, half a teaspoonful of salt, and the yolk of one egg. Mix all but the egg and beat until very light. When slightly cool add the yolk of the egg and mix thoroughly. Shape into smooth round balls and then into rolls. Roll in fine bread crumbs, dip in beaten egg and roll in crumbs again. Fry in hot lard one minute. Drain on brown paper.—*Mrs. S. C. Hamilton.*

CORN CAKES.

One dozen ears of green corn. Cut the rows of corn lengthwise and scrape off the cob. Four crackers rolled fine, three eggs, mix and beat well after adding salt to taste. Fry in cakes in hot lard.—*Nellie B. Shaw.*

POTATO PUFF.

A large cup of boiled, mashed potatoes, stir into it two tablespoonfuls of melted butter, beating to a cream; add two eggs beaten thoroughly, and a teacup of cream or milk, a little salt. Bake in a quick oven until brown. Very nice for lunch or supper.—*Mrs. G.*

SUMMER SQUASH.

A few general rules are applicable for the cooking of the different kinds of this vegetable. Unless they are very young and tender, pare them, being careful to cut away all the rind; let the pieces be in cold water till you are ready to cook them. When boiled drain well, mash till smooth; season, and keep hot till served. Cook one hour. They are nice steamed.

WINTER SQUASH.

Wash, cut into medium sized pieces, pare and remove seeds. Boil till tender. Drain as dry as possible, and before mash-

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ing, let it stand a few minutes on the top of the stove that all the water may evaporate. Season with butter and pepper. It requires more time for cooking than summer squashes.

MACARONI.

Soak the macaroni in cold water with a little salt in it for a few minutes. Place it on the fire to boil until it is soft, add milk, and let it boil again. Butter the dish in which it is to be served, put a layer of macaroni in it, then sprinkle grated cheese on it. Fill the dish in this way. Beat an egg, add a little milk to it and pour over the macaroni. Place the dish in the oven to remain there until the macaroni is a delicate brown.—*Mrs. E. L. Cowan.*

MACARONI A LA CREME.

One cupful of broken macaroni, put on the stove in cold water and a pinch of salt. Cook until soft, then put in a dish to be baked in; add a quarter cupful of milk, piece of butter size of an egg. Then sprinkle grated cracker and cheese on top. Place in the oven until brown.—*Mina Cote.*

BREAD AND YEAST.

Good flour has a yellowish tinge, and when pressed by the hand retains the creases. Poor flour is not so adhering, has a dingy look and can be blown about. Flour made from sprouted wheat makes a soft, running dough which cannot be easily moulded; it is an impossibility to make good bread from such flour. The sifting of flour before using makes it lighter. Good yeast is as indispensable to good bread as is good flour. The recipes for yeast in this book will be found excellent if

good flour is used. Yeast should be kept in a stone jug, well corked, or in a self-sealing glass jar; these should be scalded every time fresh yeast is made, sweetened with soda water, and rinsed with cold water. A little butter or lard improves cakes made of Indian meal, as it makes them more tender. A tablespoon of lard, and the same quantity of white sugar, added to the sponge at night, will make the bread more tender and palatable. Bread will keep better in a covered tin box than in anything else.

BREAD.

Sift three quarts of flour, then work in one large spoonful of lard, one-half teaspoonful of salt, one tablespoonful of sugar, one-half of a compressed yeast cake dissolved in one-half cup of lukewarm water, stir into flour, then add enough lukewarm water to mix in flour, knead ten minutes, set to rise over night; will make three loaves; knead twenty minutes before putting into tins, then let it rise one-half hour. Bake about one-half hour. After taking bread from oven rub the top and sides with a piece of butter, to make the crust tender.—*Miss Hattie Stimpson*

CARRIE'S JUG YEAST.

Peel twelve potatoes and boil in one gallon of water, with three large handfuls of hops thrown in loose. When done, mash potatoes through a colander, and strain the hops; add one-half cup of brown sugar, one-half cup of molasses, one-half cup of salt. When cool enough, put in one pint of yeast, and let it stand twenty-four hours before using; then pour into a jug, cork tight, keep in cool place, and always shake well before using.

JUG YEAST.

Four large potatoes, one large handful of hops, in a bag.

one large spoon of sugar, one large spoon of flour, one quart of water. Boil hops and potatoes till potatoes are done; then squeeze out hop-bag, mash potatoes, and add sugar and flour. When cool enough, put in a cup of good yeast. Keep in a cool place.

AN UNFAILING YEAST.

Put a handful of hops into a bag and drop it into two quarts of boiling water; while steeping, wash, peel and grate six medium sized potatoes; take out the hops, put in the potatoes and boil a few minutes, stirring continually; add a half teacup of white or light brown sugar, the same of salt. When cool, stir in a teacup of yeast; let it rise till it becomes a mass of foam, then stir down and jug it tight.

BREAD.

In all cases have good, sweet yeast. You will never fail in bread-making by following a few general rules. On the evening of the day before bread is wanted, take one quart of water, two-thirds of a cup of yeast; stir in flour to make a thick batter; let rise, knead it well at night and cover close. In the morning it will be light; knead lightly, put into pans and bake when sufficiently risen.

CREAM OF TARTAR ROLLS.

One pint of flour because it is sifted, one teaspoonful cream of tartar, one-half teaspoonful of saleratus, one-half teaspoonful of salt, and one teaspoonful of sugar, sifted together. Wet with half a pint of milk. Heat and grease the French roll pan and put a large spoonful in every compartment. Bake in a hot oven fifteen minutes.—*Mrs. S. C. Hamilton.*

BROWN BREAD.

One pint of Indian meal, one pint of flour, half a cup of

molasses, one pint of sour milk, one teaspoonful of soda; steam three hours and then put in the oven to brown.

HOT BISCUIT.

One quart of flour, one measure each kind of Horsford's preparation, one even teaspoonful of soda, one teaspoon salt. Sift thoroughly. Then work in a piece of lard or butter the size of an egg, pour in sour milk enough to wet the flour (I make them as soft as I can handle them), knead smooth, roll out and cut them out with a biscuit cutter. Bake in a hot oven. Nice hot or cold.—*Mrs. Hattie S. Hanson.*

FRENCH ROLLS.

One pint of milk, one teacup of butter, one teacup of sugar, three eggs, one teacup of yeast, flour enough to knead. Set the sponge with milk and yeast and a little flour. When light beat the eggs, butter and sugar together, and mix with the sponge and let rise again.

PARKER HOUSE ROLLS.

At night, take two quarts of flour, rub in two tablespoons of lard, make a hole in the middle and put in one pint of cold, boiled milk, one-half cup of yeast, three tablespoons of sugar, and a little salt. Let this stand till morning without mixing, then beat it well and let it stand till ~~noon~~; roll out and cut round, spread on a little piece of butter, fold over, put into a pan and let stand until ready to bake. Bake twenty minutes.

GRAHAM GEMS.

One egg, two cupfuls of milk, one cupful of Graham flour, one cupful of white flour, a little salt. Butter roll pans, heat them and bake half an hour.—*Mrs. J. G. G.*

A WORD ABOUT FLAVORS.

In the matter of cooking and preparing the various fancy dishes now a day in vogue, it is a matter of no little importance to select flavoring extracts of a good quality, as otherwise a nicely prepared pudding, pie or cake is spoiled, made disagreeable to the taste wholly on account of the bad extract used. To those who want an article of purity, we would call attention to the following list of fine flavorings that may be used with absolute safety in any process of culinary art. These extracts are prepared by ourselves and we guarantee their purity. An experience of seventeen years in this line of goods should be of sufficient evidence to warrant us in making the statements that we know what good extracts are and should be. Any from the following flavors will be furnished you of our make by your grocer, or at 147 Main street.

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CORN CAKES.

One cup of Indian meal, one cup of flour, one cup of sour milk, one teaspoonful of saleratus, two tablespoonfuls of sugar.

MUFFINS.

One egg, one tablespoonful melted butter, one cupful of milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, two even cupfuls of flour. Put the muffin pan on the stove and butter and heat well before putting in the muffins.—*Mrs. D. T. Moore.*

DELICIOUS ROLLS.

Beat together one spoonful of butter, one spoonful of sugar, one egg; add one cupful of sweet milk, one teaspoonful of soda, two teaspoonfuls cream of tartar, two and one-half cupfuls of flour. Bake in iron roll pan.—*Mrs. Rowland Hill.*

BREAKFAST CAKES.

One cup of Indian meal, half cupful of flour, one and one-half cupfuls of sour milk, half teaspoonful of soda, season with salt. Fry as griddle cakes.—*Mrs. S. F. Shaw.*

RYE DROP CAKE.

One pint of milk, three eggs, one tablespoonful of sugar, little salt, stir in rye-flour till it is as thick as pan-cakes. Bake in buttered cups half an hour.

POP OVERS.

One egg, one cupful of milk, one cupful of flour; little salt. Bake half an hour in hot irons.—*Nellie B. Shaw.*

POP OVERS.

Three eggs, three cupfuls of flour, three cupfuls of milk.

Stir to a batter and bake in buttered cups. Eat hot with sweet sauce or maple syrup.

GRAHAM BREAD.

One quart of warm water ; make middling thick batter with Graham flour ; add one-half cup of yeast. Stir thoroughly, and set in a warm place to rise. When light, put in one-half cupful of sugar. Stir in as much flour as will be absorbed by the moisture, but do not make too thick. When risen, bake in a hot oven.—*Mrs. S. Boynton.*

CORN CAKE.

One egg, one tablespoonful of sugar, one tablespoonful melted butter, one cupful of sour milk, half a teaspoonful soda in milk, one cupful meal, one large tablespoonful of flour. Bake fifteen minutes in hot oven.—*Nellie B. Shaw.*

NICE JOHNNY CAKE.

Three teacups corn meal, one teacup of flour, two teacups sweet milk, one teacup sour cream, one egg, one teaspoon soda, one teaspoon salt.

SALLY LUNN.

Two well beaten eggs, one-half cup sweet milk, one-half cup of melted butter, one-half cup of yeast, two tablespoons of white sugar, one pint of flour, little salt. Mix at night ; pour into baking pans and let rise. Bake in quick oven for breakfast.—*Mrs. C. H. S.*

SALLY LUNN, WITHOUT YEAST.

One pint of flour, one cup of sugar, one egg, two tablespoons of melted butter, one cup sweet milk, two teaspoons of cream of tartar, one teaspoon of soda, or one large teaspoon of baking powder. Bake half an hour.—*Mrs. A. T. R.*

BROWN BREAD.

Three cupfuls of Indian meal, one cupful of flour, one-half cupful of molasses, one teaspoonful of salt, two teaspoonfuls of saleratus, and two cupfuls of sour milk. Scald the meal and flour in one pint of boiling water in which you have dissolved the saleratus. Steam five hours.

CORN MUFFINS.

Six ounces of flour, three ounces of Indian meal, two tablespoonfuls of sugar, one tablespoonful of melted butter. Dissolve one-half teaspoonful of soda in one-half pint of milk, one teaspoonful of cream of tartar.

CORN MUFFINS.

One quart of sour milk, one small teaspoonful of soda, one small teaspoon of salt, four tablespoons of lard, six eggs, yolks and whites beaten separately; corn meal to make just thick enough to run. Bake in a hot oven.

GRAHAM MUFFINS.

One quart of sweet milk, warm, one-half teacup of yeast and a little salt; stir in flour and let rise; when light, add four well-beaten eggs, one-half cup of sugar, one-half cup of butter or lard; let rise again and then bake in muffin rings.

GRAHAM MUFFINS.

Two eggs, one teaspoon of soda, one tablespoon of sugar, one pint of sour milk, or one-half pint milk and one-half pint of cream.

GRAHAM CAKES.

One cup sweet milk, with a large spoonful of sour milk, small lump of butter, one egg, one-fourth spoonful of soda, teaspoonful of sugar, flour enough to make a batter.

OAT MEAL GEMS.

Two cupfuls of sour milk or buttermilk ; stir in three cupfuls of oat meal ; then add one teaspoonful of salt, and one teaspoonful of soda dissolved in a little cold water. Bake in gem pans or in a sheet. The oven should be hot enough to bake in fifteen minutes.—*Mrs. S.*

RICE CROQUETTES.

One cupful of rice boiled tender in one quart of new milk, piece of butter size of a walnut, two eggs, a little salt. Make into a roll and, when perfectly cold, cut in slices, dip in egg, then in crackers rolled fine, and fry brown in butter and lard mixed.

POP OVERS.

Four eggs, four cupfuls of flour, four cupfuls of milk, piece of butter size of a walnut, (melted) pinch of salt. Fried as fritters.

CREAM OF TARTAR BISCUIT.

Take one quart of sifted flour, a piece of lard or butter half the size of an egg, rub it well through the flour. Take a scant pint of sweet milk, dissolve two heaping teaspoonfuls of cream of tartar and one heaping teaspoonful of soda. Mix all together soft. Bake in a quick oven.

STRAWBERRY SHORT-CAKE.

One pint of flour, one and one-half teaspoonfuls of Congress yeast powder, yolk of one egg, sweet milk enough to make it as thick as cup cakes, one large spoonful of sugar. Put half of the above in the tin, have a little melted butter put over the top, pour the remaining portion over the top evenly so it will split nicely. Bake in a hot oven.

One quart of strawberries crushed with enough sugar to

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sweeten to taste. Split the cake and place the strawberries between. Serve hot.

Sauce for the above: White of one egg beaten to a stiff froth, add two-thirds cup of powdered sugar.—*Mrs. C. E. Hussey.*

BLUEBERRY CAKE.

X One cupful of milk, half cupful of sugar, two eggs, butter the size of an egg, half teaspoonful of saleratus, one teaspoonful of cream of tartar, one pint of blueberries. Stir up quite stiff.—*Mrs. G.*

BROWN BREAD.

Two cupfuls of Indian meal, one cupful of flour, one cupful of sweet milk, two cupfuls of sour milk, two-thirds of a cup of molasses, two small teaspoonfuls of soda; steam three hours, bake one hour.—*Mrs. Rowland Hill.*

SHORT CAKE.

One quart thick sour cream, two teaspoonfuls of soda, a little salt, flour enough to make a soft dough. Bake in a quick oven.

CORN GRIDDLE CAKES.

One pint of sour milk, three eggs, meal enough to make a thin batter, one teaspoonful of soda, or less, according to the sourness of the milk, a little salt.

NICE GRIDDLE CAKES.

One pint sour cream, one pint sour milk, one teaspoonful salt, four eggs, flour enough to make a thin batter, one teaspoonful or more of soda. Bake on griddles well greased.—*J. M. C.*

CREAM TOAST.

One quart of rich milk, one-half cupful of butter, two table-spoonfuls of flour. Mix flour in a little cold milk and stir in the boiling milk; add the butter, and take from the fire. Toast the bread brown and dip in the cream; lay in a deep dish and pour the remainder of the cream over it.

GERMAN TOAST.

Beat two eggs nicely, add a half teacup of milk and a little salt, dip slices of bread in for a few minutes. Fry in equal parts of lard and butter till they are a light brown on both sides. This dish is quickly prepared for a dessert and may be eaten with a pudding, sauce, or soft custard.

GRAHAM ROLLS.

One cup of Graham meal, one cup of flour, one table-spoonful of lard, half teaspóonful of soda, one teaspoonful of cream of tartar, half teaspoonful salt, one table-spoonful of sugar, milk enough to make a drop batter.—*Mrs. S. C. Hamilton.*

PIES.

In making paste, use ice water. Have the lard and butter cold and hard. Do not knead the dough, but mix it as lightly as possible.

PASTE.

Two large cupfuls of flour, half cup of water, a half cup of butter, a half cup of lard and a little salt. This will make two pies. To make crust look rich, take the white of an egg, well beaten, and spread it upon the pies lightly, with a feather, just before putting them into the oven; one egg to five pies.

CREAM PASTE.

Take one pint of sour cream, beat into it one pint of flour ; then stir into it one teaspoonful of finely powdered soda ; add as much more flour as will be required to make a dough stiff enough to roll ; with a little salt. The yolk of an egg, beaten very light, makes it richer. Good for chicken pie.

WASHINGTON PIE.

One-half cupful of butter, one cupful of sugar, one-half cupful sweet milk, two eggs, two scant cupfuls of flour, one-half teaspoonful of soda, one teaspoonful of cream of tartar.

LEMON JELLY FOR WASHINGTON PIE.

Three eggs, one cupful of sugar, the juice and grated rind of two lemons, a small piece of butter. Put together and cook in a Farina kettle until it is as thick as cream.—*Mrs. C. E. Atwood.*

DELICATE PIE.

One large tablespoonful of corn starch dissolved in a little cold water, add one cup of boiling water, and, when cool, one egg, one lemon (rind and juice), a little salt, and one cup of sugar. Bake between two crusts.—*Mrs. H. S.*

CREAM PIE.

One pint of milk, one cup of sugar, three eggs, one tablespoonful of corn starch, one cupful of cream. Boil the milk and add the corn starch until it thickens, then take off and add the eggs and sugar. Bake in an under crust.

CREAM PIE.

One cupful of sugar, one-half cupful butter, two eggs, one-half cupful milk, one and one-half cupfuls of flour, one-half teaspoonful soda, one teaspoonful cream tartar, flavor with va-

nilla. Bake in deep Washington pie tins. Split each pie, making two pies.

FILLING—Two cups sweet cream, beaten to a stiff froth, one half cupful sugar, flavor with vanilla.

CUSTARD PIE.

Four eggs beaten thoroughly, four tablespoonfuls sugar, a pinch of salt, one-half teaspoonful lemon, beaten again. Line a deep dish with plain paste and pour in the mixture, adding milk enough to fill.

ORANGE PIE.

Peel one orange of the rind, white and yellow, and chop it fine; add one cupful of hot milk, one cupful of sugar, two eggs, leaving out the white of one for a meringue, one heaping tablespoonful of corn starch, a little salt. Heat the milk, stir in the corn starch wet with a little of the milk, and when it is the consistency of cream bake with only an under crust. When done spread upon the top the beaten white, adding a little sugar, and brown slightly in the oven.

HUCKLEBERRY PIE.

Wash and thoroughly dry the berries, then dredge well with flour until every one is white. Line a pie plate with crust, place in the berries with a cupful of sugar and a tiny bit of water; put on an upper crust, carefully pinching the edges together, and bake slowly.

CUSTARD LEMON PIE.

Two tablespoonfuls of corn starch dissolved in a little cold water; pour this into one cupful of boiling water and let it cook. Cool and add one cupful of sugar, one grated lemon and juice, and the yolks of two eggs; beat up the whites, and when the pie is baked spread on the top and brown.

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MINCE PIE.

Two quarts of chopped cooked beef, four quarts of chopped apples, two quarts of sweet cider, one quart of molasses, four cupfuls of sugar, two tablespoonfuls of salt, two teaspoonfuls of pepper, eight teaspoonfuls of cloves, ten teaspoonfuls of cinnamon, four nutmegs, two pounds of raisins; place all, well mixed, on the stove and stew thoroughly.

LEMON PIE.

Take the juice and rind of one lemon, one cup sugar, one cracker rolled fine, one cup boiling water, yolks of two eggs. Beat the whites of eggs with two tablespoonfuls sugar, and spread over the pie as soon as it is done, then brown in the oven.—*Mrs. J. O. Parsons.*

CHOCOLATE CREAM PIE.

One-third cup butter, one cup sugar, one egg, one cup milk, one-half teaspoon soda, one teaspoon cream tartar, two even cupfuls flour. Bake in three layers.

FILLING—One pint milk, one egg, one tablespoonful corn starch, one-half cup sugar, one-half teaspoonful vanilla, one square chocolate. Boil milk and the other ingredients all beaten together, melting chocolate. Frost if you like with frosting made of one cupful of sugar, one-half cupful of milk, very small piece of butter, a little chocolate, boiled three minutes.—*Mrs. D. B. Moore.*

ECONOMICAL CREAM PIE.

One half cupful of sugar, two tablespoonfuls of butter, one egg, one half cupful of milk, one cupful of flour, one quarter teaspoonful soda, one half teaspoonful cream of tartar. Bake in three tins.

FILLING—One cup of boiled milk, three tablespoonfuls sugar,

one egg, one tablespoonful corn starch. Boil just long enough to thicken. Flavor with vanilla.—*Mrs. J. O. Parsons.*

MOCK MINCE PIE.

Powder four or five crackers, add one cupful boiled cider, one cupful molasses, two cupfuls brown sugar, one cupful chopped raisins, one cupful butter, all kinds of spice to taste and two well beaten eggs, bake same as any mince pie.

SQUASH PIE.

Three eggs, three tablespoonfuls sugar, beaten together, three tablespoonfuls sifted squash, a pinch of salt, cinnamon to taste, one teacupful of milk.

NEW ENGLAND PUMPKIN PIE.

Peel and cut your pumpkin into small pieces and put into a kettle with a very little water; cook from six to eight hours, stirring frequently to prevent burning. When done, rub through a colander. One pint of pumpkin, two quarts of rich milk, four eggs, two cupfuls of sugar, or more, one scant teaspoonful of ginger and four of cinnamon.

PUDDINGS.

Peel some nice peaches; put them into a dish till half full; nearly cover (not quite) with water; add a half cup of sugar. Make a crust of one pint of flour, one heaping teaspoonful of baking powder, butter the size of an egg; mix with water; roll out the dough, and cover the dish; set it on the top of the stove, and cover with another dish of the same size. Let it cook thirty or forty minutes. Serve with sugar and cream. This is excellent.

QUEEN OF PUDDINGS.

One pint of fine bread crumbs, one quart of milk, one cupful of sugar, yolks of four eggs, grated rind of one lemon, and a piece of butter the size of an egg. Bake until done, but not watery, and spread with a layer of jelly. Whip the whites of the eggs to a stiff froth and beat in one teacupful of sugar and the juice of one lemon, then spread on the top and brown. Very good to be eaten cold.

FIG PUDDING.

Two-thirds cupful of molasses, two-thirds cupful of chopped suet, two-thirds cupful of milk, two and two-thirds cupfuls of flour, two eggs, one even teaspoonful soda, one teaspoonful cinnamon, one-half of a nutmeg, one pint chopped figs. Steam four hours.—*Mrs. D. T. Moore.*

ENGLISH PUDDING.

One cupful of molasses, one-half cupful of butter, one cupful of sweet milk, a teaspoonful of different spices, one cupful of chopped raisins, three and a half cupfuls of flour. Steam two or three hours. Serve with any kind of sweet sauce.

QUICK PUDDING.

Six rolled crackers, yolks of four eggs, one quart of milk, nutmeg and cassia. Bake half an hour, then cover the top with jelly and frost with the whites of the eggs beaten with four tablespoonfuls of sugar. Return to the oven and brown the frosting.—*Mrs. J. O. Parsons.*

SPONGE PUDDING.

Three-quarters cupful of flour, one-half cup of sugar, one pint of sweet milk, six eggs beaten separately. Mix the flour with a little of the milk. Heat the milk and sugar and add the

flour; cook until it thickens. Have the beaten yolks of the eggs in the dish in which it is to be baked, and pour the hot mixture over them; mix thoroughly and add the beaten whites. Set the dish in a pan of hot water and place in the oven. Bake half or three-quarters of an hour.—*Mrs. Geo. Lord.*

BIRD'S NEST PUDDING.

Six apples cored and pared and put into a buttered pudding dish. Mix five teaspoonfuls of flour and one teaspoonful salt, with a little cold milk, add three well-beaten eggs and one pint of milk sweetened to taste. Pour over the apples and bake slowly one hour.

COTTAGE PUDDING.

One egg, one-half cupful of sugar, one cupful of milk, two and one-half cupfuls of flour, two teaspoonfuls of Cleveland's baking powder, butter the size of an egg, and a little salt. Bake half an hour and serve with sauce.

ORANGE PUDDING.

One cup of bread crumbs soaked in one-half cup of sweet milk; stir until smooth. Add the rind of one, and the juice of two oranges. Beat the yolks of two eggs and one cup of sugar to a cream, and then add the beaten whites.

GOLDEN SAUCE. (For Orange Pudding.)

One cup of sugar, yolks of two eggs, one-half cup of cream or milk, four tablespoonfuls of wine or one of vanilla stirred in gradually, one-third cup of butter. Put over the fire and just melt the butter.—*Mrs. Chas. Atwood.*

BEEF STEAK PUDDING.

One and a half pounds of round steak boiled in one and a

half pints of water; boil ten minutes. Take up steak and cut it into dice shape, taking out all the fat. Put the lean meat into the liquor it was boiled in and season with salt and pepper. Line a two-quart basin with nice pastry crust, and then pour in the above mixture, sprinkle in a little flour, and also small pieces of the crust. Cover with a top crust and steam two hours.—*Mrs. C. E. Hussey.*

STEAMED PUDDING.

of sweet milk, two cups of flour, one egg, a little salt, one teaspoonful of cream of tartar, and one-half teaspoonful of saleratus. Steam one hour.—*Sadie Littlefield.*

BIRD'S NEST PUDDING.

Six apples cored and pared and put into a buttered pudding dish. Mix five teaspoonfuls of flour and one teaspoonful of salt with a little cold milk; add three well-beaten eggs and one more of milk; sweeten to taste. Pour over the apples and bake one hour.—*Mrs. S. C. Hamilton.*

CHOCOLATE PUDDING.

One cupful of bread crumbs, one pint of milk, three tablespoonfuls grated chocolate, yolks of two eggs. Scald the bread crumbs in the milk, add the other ingredients, and when partly baked put pieces of butter on top and put back in the oven. When done beat the whites of eggs and add powdered sugar to frost.—*Mrs. C. E. Atwood.*

HUNTER'S PUDDING.

One cup of molasses, one cup of milk, one cup of suet, three cups of flour, two eggs and one cup of raisins, all kinds of spice to taste; salt and boil from three to four hours.—*Mrs. James G. Garland.*

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ROLY POLY.

To one quart of flour add two teaspoons of cream of tartar and one of soda (or two teaspoons of baking powder), and one teaspoon of salt. Rub into this three tablespoons of lard and mix with milk or water, roll out and spread with fruit of any kind; roll up and steam one hour.—*Mrs. A. Y. R.*

DELMONICO PUDDING.

One quart of sweet milk, one cup of sugar, and one stick of butter; let these boil; add four tablespoons of corn starch dissolved in milk, and six eggs, well-beaten; stir till thick and boil twenty minutes. Beat the whites to a stiff froth and add six tablespoons of fine sugar; put this over the pudding and bake a light brown; flavor with lemon or vanilla. Serve cold with sweet cream, sugar and nutmeg.—*Mrs. J. B. S.*

BERRY PUDDING.

One and a half cups of sugar, butter the size of an egg, a half pint of milk, one teaspoon of soda in the milk, two teaspoons of cream of tartar in the flour, three eggs and one pint of berries. Make as stiff as pound cake and boil two hours. Serve with sauce.—*Mrs. J. C.*

FLOATING ISLAND.

Take a large glass dish and lay slices of sponge cake; make a rich boiled custard, using only the yolks of the eggs, and pour over it. When cold, and just before serving, beat the whites of the eggs to a stiff froth, and cover with it.

BLACK PUDDING.

One egg, two-thirds cupful of molasses, half a teaspoonful of cinnamon, half teaspoonful of cloves. Dissolve one teaspoonful of saleratus in one cup of boiling water, two and one-

half cupfuls flour, one cupful chopped raisins. Steam one hour.—*Mrs. S. F. Shaw.*

CORN STARCH PUDDING.

Scald one quart of milk, and add the yolks of three eggs, two tablespoonfuls of corn starch and three tablespoonfuls of sugar. When thoroughly cooked, pour into a deep dish and flavor with lemon. Beat the whites to a stiff froth, add three tablespoonfuls of sugar, and flavor with vanilla. Spread this over the custard and brown slightly.—*Mrs. Rounds.*

FLUMMERY.

Make a boiled custard, using one quart of milk, five eggs, and sugar to taste; flavor with vanilla and pour over sponge cake.

BAKED INDIAN PUDDING.

Over two cups of white corn meal, sifted, pour slowly one quart of boiling milk; when cool, add the beaten yolks of six eggs, one cup of sugar, one teaspoon of salt and, the last thing, the beaten whites of six eggs. Stir well together and bake an hour and a half. Serve with the following sauce: Sugar and butter, beaten to a cream, and flavored with lemon.

MINUTE PUDDING.

Put some milk over the fire, let it boil, add a little salt, and stir in sifted flour (like meal in mush) until thick enough. Let it boil two or three minutes, stirring it all the time; take from the fire, and flavor with lemon or vanilla. Dip a bowl into cold water and pour the pudding in when it is a little cool. Serve with pulverized sugar and rich cream.

CHOCOLATE PUDDING.

Boil one quart of milk; add, while boiling, two ounces of grated chocolate, stirring a few minutes; cool, and put in six

eggs, except three whites.. Sweeten to the taste and flavor with vanilla. Bake like custard. Cool and frost.

CORN STARCH A LA TASSE.

Stir into a pint of boiling milk two heaping tablespoonfuls of corn starch, after being dissolved in a little milk, and stir constantly for three minutes. Have ready two well-beaten eggs, stir in and remove from the stove. Turn the mixture into small cups, and when cold turn the pudding upside down on saucers. For sauce, grate one lemon and squeeze out the juice. Add to this one cup of sugar, a cup of boiling water, and a piece of butter the size of an egg, and when it comes to the boiling point, thicken with two heaping teaspoonfuls of corn starch dissolved in a little cold water. Fill each saucer nearly full with the sauce and serve.

SAUCE FOR PUDDINGS.

PUDDING SAUCE.

One egg well beaten, three-quarters cupful of sugar, beat again, then add half large cupful of milk.—*C. Maud Newcomb.*

SAUCE FOR THE BLACK PUDDING.

Two eggs well-beaten, two cupfuls of powdered sugar, half a cupful of butter. Beat all thoroughly.—*Mrs. S. F. Shaw.*

PUDDING SAUCE.

Stir butter and sugar to a cream, with a little corn starch. Pour boiling water over and flavor.

CREAM SAUCE.

One cupful of sugar and a half cupful of thick sour cream.

Beat ten minutes and grate nutmeg over it. Good for Indian puddings.

FOAM SAUCE.

A half cupful of white sugar, a fourth of a cupful of butter and one tablespoonful of corn starch; mix together and beat to a cream; set upon the stove and add boiling water until it is of the right consistency. Flavor with lemon or anything preferred.—Mrs. E. S. S.

EXCELLENT SAUCE FOR BOILED RICE.

Beat the whites of three eggs with sufficient sugar to make them quite sweet; add one teacupful of cream, and the juice and peel of two lemons. If lemons cannot be had use tartaric acid.

LEMON SAUCE.

Mix together some melted butter and water; add three ounces of sugar and the juice and grated rind of half a lemon—the other half, free from skin, sliced thin and cut into quarters. Let it boil up, then serve.

FOAM SAUCE.

One and a fourth cupfuls of sugar, a fourth of a cupful of butter, and the yolk of one egg. Beat well together, then add the white of the egg, beaten to a stiff froth. Flavor to taste. Put in one cup of boiling water the last thing.

CAKES AND ICINGS.

Always have good flour, and sift it. Be careful to have fresh eggs, and beat them light. Use good sugar and sweet butter, as poor butter will give the cake a bad flavor. Beat cake in

an earthen bowl, with a wooden spoon, or paddle. Have the oven at the right heat when it is ready to put in—too cold an oven will make cake heavy. And if too hot will not rise even. Wash currants (after picking them over) in a sieve set in a large pan of water; rub them well with the hands, changing the water two or three times; drain dry, then pour them on a coarse towel, and rub well; put back into a sieve and set out to dry. A quantity of currants can be prepared at once, and used whenever you wish. Raisins should be stoned before using. Citron should be sliced very thin for cake, and put in alternate layers with the dough. For fried cakes, dissolve the sugar in the milk, to prevent the cakes from absorbing the fat. In using baking powder, sift it in a half cupful of flour; mix well and sprinkle in the last thing.

DELICATE CAKE.

Whites of three eggs, one cupful of sugar, half cup of butter, one quarter of cup of sweet milk, one teaspoonful of cream of tartar, one-half teaspoonful saleratus, one and one-half cups of flour.—*Mrs. J. G. Garland.*

FIG CAKE.

Two-thirds cup of butter, one and a half cupfuls of sugar, one cup sweet milk, three cups flour, the whites of three eggs, one teaspoonful cream of tartar, one-half teaspoonful soda. Take one-half the quantity, and add one spoonful molasses, one-half teaspoon all kinds of spices. Wash and drain one-half pound of nice figs over night and slice, putting a layer of light and dark cake alternately with a layer of figs between.—*Mrs. C. E. Atwood.*

CHICAGO CAKE.

One-half cupful of butter, beaten to a cream, the whites of

four eggs well beaten, two cupfuls of sugar, one cupful of milk, one teaspoonful cream of tartar, one-half teaspoonful of soda, three cupfuls of flour. Beat all together fifteen minutes. Flavor with lemon.—*Mrs. S. F. Shaw.*

SNOWBALL CAKE.

One cupful of sugar, one-half cupful of butter, one-half cupful of milk, two cupfuls of flour, whites of three eggs, one-half teaspoonful soda, one teaspoonful cream of tartar sifted with flour. Beat butter and sugar together, add whites of eggs beaten to a foam, flour, milk and soda last. Flavor to taste. I use lemon.—*Mrs. J. O. Parsons.*

ANNIE'S CREAM CAKES.

Two cups of cold water and one cup of butter, boiled up once. While boiling add two cups of dry sifted flour, cool the mixture and stir in six eggs and a little salt. Drop this mixture on buttered paper, and bake half an hour in a hot oven.

CREAM.—Beat together, one cup of sugar, two eggs, and three-quarter's of a cup of flour. Stir this into two cups of boiling hot milk, and boil up once. Flavor.

ORANGE CAKE.

One cup powdered sugar, one cup sweet milk, two and a half cups flour, one teaspoon cream tartar put into the flour and one half teaspoon soda in milk, two eggs. Bake in four jelly cake pans. Grate one large orange, or two small ones, squeeze the juice and strain it, beat one egg to a stiff froth, mix with juice and grated peel, add sugar till stiff as frosting, and place between each layer and on top.

MOUNTAIN DEW.

Six rolled crackers, one quart of milk, two tablespoonfuls sugar, yolks of four eggs, a little salt. Bake one hour.

FROSTING.—Whites of four eggs, one cup sugar, flavor with vanilla. Brown in the oven.

NEW YORK GINGERBREAD.

One and a half cups brown sugar, one and a half cups butter, one and a half cups molasses, four eggs, one teaspoon cinnamon, one of ginger, one half teaspoonful saleratus. Bake in small tin rounds.—*Mrs. E. A. Gowen.*

DOUGHNUTS.

One cupful of sugar, one cupful of milk, two eggs, one teaspoonful of soda.

CRUMMETS.

One cupful of sugar, three quarters cupful of butter, two eggs, one half cupful sweet milk, half teaspoon soda, one cupful stoned raisins, all kinds of spice. One cupful English walnuts is a great addition. Enough flour to drop.—*Miss Carrie McKenney.*

CORN STARCH CAKE.

One cupful of sugar, one-half cupful of butter, whites of three eggs, beaten to a stiff froth. One cupful of flour, one-half cupful corn starch, one-half cupful milk, one teaspoonful cream of tartar, half teaspoonful of soda.—*Susan L. D. Bassford.*

BRIDE'S CAKE.

The whites of five eggs, one and one-half cupfuls of sugar, half a cupful of butter, half cupful of milk, two cupfuls of flour, one teaspoonful cream of tartar, half teaspoonful soda. Flavor with lemon.

DELICIOUS CAKE.

Two cupfuls of sugar, one cupful of butter, well beaten together, three eggs—add yolks, then beaten whites, one cupful

of milk, with half teaspoonful of soda dissolved in it, three cupfuls of flour, with one teaspoonful cream of tartar sifted in and add last. Flavor to taste.—*Susan L. D. Bassford.*

COFFEE CAKE.

One cupful of butter, one cupful of sugar, one cupful of molasses, one cupful strong coffee, five cupfuls of flour, one pound raisins, one teaspoonful soda, one teaspoonful each of cinnamon, allspice and nutmeg, three eggs, sift soda into molasses.

FIG CAKE.

Four eggs, one and one-half cupfuls sugar, one cupful of butter, one cupful of water, four cupfuls of flour, one half teaspoonful of soda, one teaspoonful cream of tartar. Wash and slice one pound of figs, dry on a napkin and roll in flour. This makes one loaf.—*Miss Carrie McKenney.*

COCOANUT CAKE.

Three eggs, one half cupful of butter, one half cupful corn starch, one cupful of sugar, one half cupful of flour, two thirds teaspoonful cream of tartar. one half teaspoonful of Soda.—*Miss A. L. Berry.*

ADAMS CAKE.

One cupful of sugar, three quarters cupful of butter, four eggs, one and one eighth cupfuls of flour ; very little soda.

CORN STARCH CAKE.

Three eggs, one cupful of butter, two cupfuls of sugar, one cupful of milk, two cupfuls of flour, one cupful corn starch, two teaspoonfuls cream of tartar, one teaspoonful of soda.—*Emma Staples.*

HARRISON CAKE.

Five cupfuls of flour, two and one half cupfuls of sugar, one

cupful of butter, one cupful of cream, one cupful of molasses, five eggs, one teaspoonful of soda, spice and fruit.—*Miss Carrie McKenney.*

DELICATE CAKE.

The whites of four eggs well beaten, one cupful of white sugar, one-half cupful of butter, one-half cupful sweet milk, two cupfuls of flour, one teaspoonful cream of tartar, one half teaspoonful of soda.—*Miss A. L. Berry.*

ORANGE CAKE.

Two eggs, one and one-half cupfuls of sugar, three table-spoonfuls of butter, one cupful of milk, one teaspoonful cream of tartar, one-half teaspoonful of soda, two and one-half cupfuls of flour.

CREAM—One cupful milk, one egg, two and one-half spoonfuls sugar, one tablespoonful of flour, juice and rind of one or two small oranges. Makes one large sheet.—*Mrs. D. T. Moore.*

RIBBON CAKE.

Two cupfuls of sugar, three eggs, two-thirds cupful butter, one cupful sweet milk, three cupfuls flour, one teaspoonful of soda dissolved in milk, add a little salt, flavor with lemon. Put half the above in two square oblong pans. To the remainder add one tablespoonful of molasses, one large cupful of raisins stoned and chopped, a quarter of a pound citron sliced, one teaspoonful cinnamon, one-half teaspoonful each of cloves and allspice, one nutmeg and add three tablespoonfuls flour; put into two pans same size; put the sheets together while warm, with jelly between, first a light sheet, then a dark one, until you have the four together. It may be baked in one large pan without fruit; pour it in layers. Makes a nice marble cake.

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FRUIT CAKE.

One cupful of molasses, one cupful of sugar, four cupfuls of flour, one-half cupful sour milk, one cupful butter, two eggs, one teaspoonful soda, one teaspoonful each of cloves and cinnamon, one nutmeg, half pound each of citron, currants and raisins.—*Mrs. J. N. Anthoine.*

REPUBLICAN CAKE.

✗ One-half a cupful of butter, one cupful of sugar, whites of four eggs, two cupfuls of flour, one-half cupful of sweet milk, one teaspoonful of cream of tartar, one-half teaspoonful of soda. Flavor with lemon or vanilla. Stir butter and sugar to a cream, beat the whites very stiff. Dissolve cream of tartar and soda in the milk.—*Mrs. John Berry.*

NUT CAKE.

✗ One cupful of butter, two cupfuls of sugar, four eggs, one cupful of sweet milk, with a teaspoonful of soda dissolved in it, two teaspoonfuls cream of tartar sifted through three cups of flour, add the beaten whites last, and a pound of chopped mixed nuts. Flavor with vanilla.—*Mr. E. L. Cowan*

SPONGE CAKE

Four eggs, one cupful of sugar one cupful of flour, pinch of salt. Give a good beating.—*Miss A. G. Parsons.*

ANGEL CAKE.

One cupful of flour, one and one half cups of sugar, one scant teaspoon of cream of tartar, one-fourth teaspoon of soda; sift these together four times; whites of eleven eggs beaten to a stiff froth, one teaspoon of lemon, one teaspoon of vanilla, beat thoroughly and bake in an ungreased pan forty minutes,

putting a pint of boiling water into the oven.—*Mrs. C. E. Hussey.*

KISSES.

Beat the whites of three eggs to a stiff froth, add five table-spoons of white sugar ; flavor with lemon ; drop on white paper ; sprinkle a little sugar over them ; bake in a slow oven half an hour on a smooth board. When done remove from the paper while warm and stick them together two and two.—*Mrs. C. E. Andrews.*

FRUIT CAKE.

One cupful of molasses, one cupful of brown sugar, one and one-quarter cupfuls of butter, one-half cupful of milk or coffee, two and one-half cupfuls of flour, two eggs, one-half pound of raisins, one-half pound of currants, one-quarter pound citron, one teaspoonful each of cinnamon, cloves, allspice, a little soda. Bake two hours rather slowly.—*Mrs. Rowland Hill.*

LADY WASHINGTON CAKE.

This is quite a fancy cake, and this quantity will make two large loaves, each loaf made up of five layers—two of white, one of red, one of dark and one of yellow. For the white part take one-half a cupful each of butter and milk, two and a half cupfuls each of sugar and flour, the whites of eight eggs, one and one-half teaspoonfuls of Cleveland's baking powder ; flavor with Berry's extract of vanilla. For the yellow part take one cupful each of butter and milk, two cupfuls of sugar, the yolks of the eight eggs, two teaspoonfuls of Cleveland's baking powder, three-quarters of a cupful of grated chocolate. For the red part take one-half a cupful each of butter and milk, one cupful of red sugar, the whites of four eggs, two cupfuls of flour, two small teaspoonfuls of Cleveland's baking powder. Put together with jelly or icing.

SPONGE CAKE.

Beat three eggs two minutes, add one and one-half cupfuls of sugar and beat five minutes, add one cupful of flour with one teaspoonful of cream of tartar beat two minutes, add one-half cupful of cold water and one-half teaspoonful of soda beat two minutes, and then add lemon, salt and one cupful of flour beat one minute. Dissolve soda in a little hot water.—*Mrs. G. P. Littlefield.*

ANGEL CAKE.

Whites of eleven eggs, one and one-half cupfuls of sugar, one cupful of flour, one teaspoonful of vanilla, one teaspoonful cream of tartar. Beat the whites to a stiff froth, sift the sugar; sift the flour four times, the last time put in the cream of tartar. Bake in a moderate oven forty minutes.—*Mrs. George Anthoine.*

ROLL JELLY CAKE.

Three eggs, one cupful of sugar, three tablespoonfuls of cream or one of melted butter, one cupful of flour mixed with one teaspoonful of cream of tartar, one-half teaspoonful soda. Spread very thin and bake in a moderate oven. Spread with jelly while warm, turn the edges with a sharp knife and roll.—*Mrs. S. C. Hamilton.*

FRENCH CAKE.

One cupful of sugar, one-half cupful of butter, one-half spoonful of soda, one and one-half teaspoonful of cream of tartar, yolk of one egg, mixed with the butter and sugar, whites of three eggs; two scant cupfuls of flour.

FROSTING.—Yolks of two eggs, one cupful pulverized sugar. Flavor with vanilla.—*Mrs. Rowland Hill.*

ORANGE LAYER CAKE.

Two cupfuls each of sugar and flour, the yolks of five eggs and the whites of three, one-half cupful of cold water, three teaspoonfuls Cleveland's baking powder, one grated orange. Bake in layers and fill with following: Take the remaining whites, thicken with sugar and one grated orange.

SPONGE CAKE.

Six eggs beat five minutes, three cupfuls of sugar beat two minutes. Two cupfuls of flour beat two minutes, one cupful of water, pinch of salt, piece of one lemon beat one minute, two teaspoonful of cream of tartar, one of soda beat one minute. Bake fifteen minutes.—*Mrs. George Anthoine.*

ROCHESTER JELLY CAKE.

Two cups of sugar, two-thirds of a cup of butter, three cups of flour with one-half teaspoon of cream of tartar, three eggs, one-half teaspoon of saleratus dissolved in milk. Add a little salt, and flavor with lemon or almond. Put half the above mixture in a square or oblong pan. To the remainder add one tablespoon of molasses, one large cup of raisins stoned and chopped, one-fourth of a pound of citron sliced fine, one teaspoon cinnamon, one-half teaspoon each of cloves and allspice. Grate in a little nutmeg and add one spoonful of flour. Put into two pans the same size as were used before. Put the sheets together while warm, alternately, with a little jelly or raspberry jam between. This may be baked in one large pan, without the fruit, pouring the dark and light in alternate layers. When baked thus it makes a handsome marble cake.—*Mrs. C. E. Hussey.*

SPONGE WHIPS.

One cupful of sugar, three dessertspoonfuls butter, creamed

together, two eggs, one-half cupful milk; one and one-half cupfuls flour, one-half teaspoonful soda, one teaspoonful cream of tartar, half teaspoonful salt; flavor. Bake in small round tins. Take off tops and take out enough cake to fill in one tablespoonful jelly or whipped cream; put back tops and frost.—*Mrs. D. T. Moore.*

SPONGE CAKE.

One cupful of sugar, one cupful of flour, three eggs, two tablespoonfuls of water. Requires a good beating.

CALEF FRUIT CAKE.

One coffee cupful sugar, one coffee cupful butter, one coffee cupful currants, one coffee cupful raisins stoned and chopped, one-quarter pound citron, one and one-half coffee cupfuls flour, six eggs, one-half teaspoonful saleratus dissolved in one-half cupful of wine. I use one-half cup of brandy instead of wine. One teaspoonful each of cinnamon, cloves and allspice, one nutmeg. Bake four hours. Age improves this cake.

CORN STARCH CAKE.

Whites of three eggs, half cupful of butter, one cupful flour, half cupful corn starch, one cupful sugar, half cupful of sweet milk, one-half teaspoonful soda, one teaspoonful cream of tartar, flavor to taste.—*Mrs. E. E. Sawtelle.*

TIP-TOP CAKE.

One-half cupful of butter, one cupful of sugar, three eggs, one-half cupful sweet milk, two cupfuls of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda; flavor with lemon. Stir butter and sugar to a cream; dissolve cream of tartar and soda in the milk.—*Mrs. John Berry.*

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FEATHER CAKE.

Two cupfuls sugar, one-half cupful butter beaten to a cream, one cupful of sweet milk, three eggs beaten light, three cupfuls flour, one teaspoonful cream of tartar in flour, one-half teaspoonful of soda in milk; add flour and cream of tartar last. Bake in two tins.—*Mrs. J. N. Anthoine.*

CUP CAKE.

Two cupfuls white sugar, one cupful butter, one cupful milk, three cupfuls of flour, one-half teaspoonful of soda, one teaspoonful cream of tartar, three eggs. Beat the whites to a froth and add the rest thing. This cake is nice with a cupful of currants added.—*Mrs. G. P. Littlefield.*

CENTENNIAL CAKE.

Five eggs beaten separately and nicely, two cupfuls of sugar, one cupful of butter, one cupful sweet milk, one and one-half teaspoonfuls cream of tartar in flour, one or more cupfuls of flour, three-quarters of teaspoonful of soda dissolved in one-half cupful of sweet milk; flavor with lemon. Makes two tins.

CARAMEL CAKE.

One cupful of sugar, one-half cupful butter, one-half cupful milk, one teaspoonful cream of tartar, one-half teaspoonful of soda, two eggs, two cupfuls of flour. Bake in two tins.

FROSTING—Two cupfuls of sugar, two-thirds cupful of milk, butter size of an egg. Boil five or six minutes, beat until cool, flavor with vanilla, spread between layers of cake and on top.—*Susie Bacon.*

FRENCH CAKE.

Four eggs, three cupfuls of flour, two cupfuls of sugar, one cupful of milk, one-half cupful butter, one teaspoonful cream of tartar, one-half teaspoonful soda.—*Mrs. Geo. Anthoine.*

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NUT CAKE.

Two-thirds cupful of butter, two cupfuls sugar, creamed well together, two eggs beaten light, one cupful milk, two teaspoonfuls cream of tartar, one teaspoonful saleratus, three cupfuls of flour, flavor with vanilla. After it is in the pan sprinkle with sugar and strew over the top the meats of English walnuts. Makes one large sheet or two small ones.—*Mrs. D. T. Moore.*

DAYTON CAKE.

One cupful of butter, two of sugar, three of flour, five eggs, half a cupful of sweet milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda, spice to taste.—*Mrs. C. E. Andrews.*

CHOCOLATE CAKE.

One and one-quarter cupfuls of sugar, two-thirds of a cupful of butter, half a cupful of milk, two cupfuls flour, three eggs, two teaspoonfuls baking powder, three and one-half tablespoonfuls of brown sugar, three squares of chocolate. Stir chocolate and brown sugar over tea-kettle, then add to the cake. Very quick oven.—*Miss A. G. Parsons.*

CHEAP FRUIT CAKE.

One-half a cupful of butter, one cupful of sugar, one cupful of sour milk, two heaping cupfuls of flour, one teaspoonful of soda, one cupful of raisins stoned and chopped, one-half teaspoonful each of cinnamon and cloves, and a little nutmeg.

SPONGE CAKE.

One cupful of sugar, three eggs, two tablespoonfuls of sweet milk, two teaspoonfuls of cream of tartar, one teaspoonful of soda, two cupfuls of flour; flavor with lemon. Beat a long time.—*Mrs. John Berry.*

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FRENCH CAKE.

Four eggs, three and one-half cupfuls of flour, two cupfuls of sugar, half a cupful of butter, one teaspoonful saleratus, two teaspoonfuls cream of tartar, one cupful of milk. Add currants if liked.—*Mrs. J. G. Garland.*

FLORENCE CAKE.

Five eggs well beaten, three-quarters cupful sugar, one cupful of butter, one teaspoonful cream of tartar, half teaspoonful of soda, one cupful of milk, one wine-glass of sherry, two-thirds cupful flour; mix thoroughly; sprinkle the top with sugar before baking.—*Mrs. S. F. Shaw.*

BOSTON CREAM CAKES.

X Boil one-fourth of a pound of butter in one tumbler of water; stir in one and a half tumblers of flour while boiling; take it from the fire, and when cool add five eggs, then add a half teaspoonful of soda. Drop by spoonfuls on buttered tins and bake in a quick oven fifteen minutes. When done, make a hole in the side of the cakes and put in the following:

CREAM—Two tumblers of milk, one and a half coffee cups of sugar, a half coffee cup of flour and two eggs. Beat the sugar, eggs and flour together; add a little flavor and stir in the milk while boiling; let it boil until of the consistency of custard.

CREAM CAKE.

One-half pound of flour, one-fourth pound of butter, three gills of boiling water. Put the butter and water together and when the butter is melted, add the flour and stir until smooth; when cool add seven unbeaten eggs, a small pinch of soda; then beat with hands till smooth; drop on tins half the size wanted when cooked.—*Mrs. Geo. Anthoine.*

LILY CAKE.

Two cups of sugar, one cup of butter, one cup of sweet milk, one-half teaspoon soda, one cup of corn starch, two cups of flour, one teaspoon cream of tartar, whites of five eggs; flavor with one teaspoon of rose water.—*Mrs. C. E. Hussey.*

BLUEBERRY DROP CAKES.

One tablespoon of butter, two tablespoons of sugar, one egg, one cup of sweet milk, one teaspoon of soda, two teaspoons of cream of tartar, three scant cups of flour, one coffee cup of blueberries. Rub butter and sugar to a cream, then add the eggs, milk and flour, putting the blueberries in last with flour over them. Bake in muffin rings.—*Mrs. Chas. Atwood.*

DELICIOUS CAKE.

Two cups of white sugar, one cup of butter, one cup of milk, three eggs, half teaspoonful cream of tartar, three cups flour; beat butter and sugar together, add the yolks of the eggs, then the beaten whites; dissolve the soda in the milk, rub the cream of tartar in the flour and add last.—*Livie G. Berry.*

FRUIT CAKE.

Eight eggs, four cups of sugar, one and one-third cups of butter, one pound currants, one pound chopped raisins, one-half pound citron, one pound chopped figs, one teaspoonful each of cloves, allspice and ginger, one-half teaspoonful mace, two nutmegs, one ounce of rose water, two teaspoonfuls of soda dissolved in milk.—*Mrs. C. E. Hussey.*

NUT CAKE.

One cup of sugar, one-half cup of butter, two eggs, one-half cup of milk, one and one-half cups flour, one-half teaspoon of soda, one-teaspoon cream of tartar, and cup of chopped nuts. Flavor with vanilla.

FROSTING.

One cup of sugar, one-half cup of milk, small piece of butter; boil ten or fifteen minutes, then add one-half cup of chopped nuts.—*Miss Hattie Stimpson.*

MARBLE CAKE.

WHITE CAKE—One-half cup of butter, one and a half cups sugar, one-half cup milk, two and a half cups flour, whites of four eggs, one-half teaspoonful soda, one teaspoonful cream of tartar, nutmeg and lemon.

SPICED CAKE—One-half cup butter, one cup brown sugar, one-half cup molasses, one-half cup sour milk, yolks of four eggs, two cups flour, one-half teaspoonful soda, spices.—*Mrs. C. E. Andrews.*

ORANGE CAKE.

One and a half cups of sugar, one and a half cups of bread flour, four eggs. Beat yolks and whites separately and add the whites the last thing. One teaspoon of cream of tartar, one-half teaspoon of soda, a little more than two-thirds of a cup of cold water. Have sugar in the dish and add beaten yolks, then part of the water with soda dissolved in it. Next part of the flour with cream of tartar. Add the remaining parts of water and flour, and then the beaten whites, stirring in lightly but not beating. Bake in two thin sheets.

FROSTING AND FILLING (For Orange Cake.)

Reserve the white of one egg from the cake and beat it, adding sugar enough for common frosting. Grate the rind of an orange and put some of the juice in for flavoring. For the filling add a little orange pulp and more of the juice.—*Mrs. Chas. Atwood.*

VANILLA CAKE.

One-half cup of sugar, one-half cup of butter, whites of three eggs, one cup of milk, one-half teaspoon of soda and one of cream of tartar; two cups of flour.—*Mrs. C. E. Hussey.*

CHRISTMAS CAKE.

One cup of sugar, two cups of molasses, four eggs, one large cup of butter, five cups of flour, one pound of raisins, one teaspoonful of soda; all kinds of spice.—*Mrs. C. E. Andrews.*

SPICE CAKE.

Three eggs, two cupfuls of sugar, two cupfuls of stoned raisins, one teaspoonful of cream of tartar, half teaspoonful of soda in one cupful of sweet milk, one cupful of butter, one teaspoonful of each kind of spice, three cupfuls of flour.—*Mrs. E. E. Sawtelle.*

FRUIT CAKE.

One pound of sugar, one pound of butter, ten eggs, one pound of raisins stoned and chopped, one pound of currants washed and dried, one-half pound citron, wine glass of brandy, teaspoonful of each cinnamon, cloves, allspice and mace, one cupful of molasses, one pound flour, one-half teaspoonful of soda. Bake five hours.—*Mrs. Hattie S. Hanson.*

CINNAMON CAKE.

One cupful of sugar, three eggs, one-half cupful of butter, two-thirds cupful of milk, three cupfuls of flour, one cupful of stoned raisins, one teaspoonful of cinnamon, one teaspoonful of essence of lemon, one teaspoonful cream of tartar, one-half teaspoonful of soda.—*Miss Cora Hanson*

SPANISH BUN.

Yolks of four eggs, two cupfuls of brown sugar, one-half of

butter, one cup of sweet milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one teaspoonful of cloves, cinnamon and nutmeg, three cupfuls of flour. Bake in a moderate oven. Use for the frosting the whites of four eggs beaten to a stiff froth, add one-fourth cupful of sugar, flavor to taste and spread evenly on the cake. If desired it can be put in the oven until a nice brown.—*Mrs. Chadbourne.*

ICING.

White of one egg, nine teaspoonfuls of sugar and teaspoonful of corn starch. Beat till stiff.—*B.*

BOILED ICING.

To one egg well beaten, take one tumbler of sugar in lumps, and two tablespoonfuls of water. Boil the sugar and water together till the water boils out. Beat this syrup into the white of the egg. Flavor with vanilla or lemon.

CHOCOLATE FROSTING.

Two-thirds cupful of milk, two cupfuls of sugar, piece of butter size of an egg, about a square of chocolate, put together and boil until it will fall from the spoon in drops; beat until cool. Flavor with vanilla.

FROSTING.

I have found an improvement on the old method which takes much less sugar and labor. The white of one egg is sufficient for a cake, or one whole egg. Break it into a bowl; add one-half cup of sugar, little cornstarch, and beat till very stiff; then flavor. Spread on quickly.

CHOCOLATE FROSTING.

White of one egg, beat to a stiff froth, white sugar enough

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to make it quite stiff; then add one cake of chocolate. Cook over the teakettle until all is well mixed.—*Mrs. E. E. Sawtelle.*

BOILED FROSTING.

One cupful of granulated sugar, one-third cupful of boiling water, white of one egg and one salt spoonful of cream of tartar. Boil sugar and water without stirring until the syrup will rope. When nearly ready beat the egg stiff, add the cream of tartar and pour the boiling syrup over the egg in a fine stream, beating well. When it thickens and is perfectly smooth pour over the cake. It hardens quickly and should be over the cake before it stiffens enough to drop.—*Sadie C. Littlefield.*

SUBSTITUTE FOR EGGS IN FROSTING.

For an ordinary sized cake, dissolve one tablespoonful of gelatine in as little warm water as possible; when cool, stir in sugar till stiff. This will be found equal to egg frosting, and far more convenient.

BERWICK SPONGE CAKE

Beat three eggs two minutes; add a cup and a half of sugar and beat five minutes; then add one cup of flour, one teaspoonful of baking powder mixed in the flour, a half cup of cold water, another cup of flour, a little salt, the grated rind of a lemon and half the juice.—*Mrs. Hart.*

SMALL CAKES.

CHRISTMAS COOKIES.

Three and a half pounds of flour, one and a half pounds of

sugar, three-fourths of a pound of butter, a half pint of milk, and one teaspoon of soda. Excellent.

MOTHER'S COOKIES.

Three eggs, one cup of butter, two cups of sugar, one teaspoonful of soda in one-half cup of sweet milk, spice, and flour enough to roll thin.

SNOW BALLS.

✕ One cup of sugar, two eggs, four tablespoons of milk, one teaspoon cream of tartar, and one teaspoon of soda if the milk is sour, if not a half spoon, spice to taste and flour enough to make into balls. Fry in hot lard and dip them in the white of an egg, then in powdered sugar until white.

TANGLE BREECHES.

Six eggs beaten very light, one pound of sugar, a fourth of a pound of butter, and add enough flour to roll. Cut in square blocks, slit them, and fry in lard. Drain and sift a little sugar over them.

JUMBLES.

Beat to a cream one pound of butter and one pound of sugar, mix with one and one-half pounds flour, four eggs, and a little lemon juice; roll the cakes in powdered sugar, lay on flat buttered tins, and bake quickly.—*Mrs. C. E. Atwood.*

CIRCLE GINGERBREAD.

Two cupfuls of sour milk, one cupful of molasses, one cupful of sugar, one cupful of butter, two eggs, two heaping teaspoonfuls of saleratus, and flour enough to make it stiff as pound cake. Essence of lemon and nutmeg for spice.—*Mrs. J. G. Garland.*

DOUGHNUTS.

One and one-half cupfuls sugar, one and one-half cupfuls sweet milk, two eggs, one teaspoonful of soda dissolved in the milk, two teaspoonfuls cream of tartar mixed with the flour, butter size of a walnut, salt, nutmeg, and flour enough to roll out.—*Mrs. G. P. Littlefield.*

TARTS.

X Take one-half pint of flour and rub two tablespoonfuls of lard into it, add a little salt, and one-half cupful of water; if this is too soft add more flour. After this is mixed take it out on the board and roll a very little; then spread it with lard, sprinkle with flour and fold up. Roll this until it is about a quarter of an inch thick and then cut out. Dip the rims in cold water before you put them on the whole pieces. Bake in a quick oven.—*Sadie C. Littlefield.*

DOMINOS.

Bake any sponge cake in thin sheets and when cool cut into small oblong pieces (like dominos); ice tops and sides, and when icing is hard draw lines and mark dots with a brush dipped in melted chocolate.—*Mrs. B.*

CHOCOLATE COOKIES.

Two eggs, two-thirds cupful of butter, one and one-half cupfuls of sugar, one square of chocolate, one teaspoonful of soda, two teaspoonfuls cream of tartar; flour enough to roll.—*Mrs. C. E. Atwood.*

GINGER SNAPS.

Boil thoroughly together one pint of molasses, one tea cupful of butter, one tablespoonful of ginger and one teaspoonful of saleratus. When nearly cold, add sufficient flour to roll out. Cut out very thin.

GINGER SNAPS No. 2.

Bring to a scald one cup of molasses, two-thirds of a cupful of butter and lard, one teaspoonful of soda, pour it over one-fourth cupful of coffee; when cool add flour and roll very thin.

—*Mrs. Rowland Hill.*

SOFT MOLASSES GINGERBREAD.

One cup of molasses, half cupful of cold water, with a teaspoonful of saleratus, two eggs, two cupfuls and a half of flour, one teaspoonful of ginger.—*Mrs. E. L. Cowan.*

SUGAR COOKIES.

One cupful of sugar, one-half cupful butter, two eggs, one-half teaspoonful soda, a little nutmeg; caraway seed if liked. Beat butter, sugar and eggs thoroughly.

HERMITS.

Two eggs, two cupfuls of sugar, two-thirds cup of butter, one-half cupful sweet milk, one cupful chopped raisins, one teaspoonful cream of tartar, one-half teaspoonful soda, all kinds spice; flour enough to knead like cookies.—*Mrs. S. Newcomb.*

MOLASSES COOKIES.

One cupful of sugar, one cupful of molasses, one cupful of butter, two teaspoonfuls soda in three tablespoonfuls hot water, ginger and cinnamon.

HERMITS.

One cupful of sugar, two-thirds cupful butter, two-thirds cupful of sour milk, one-half cupful chopped raisins, one teaspoonful soda, one egg, all kinds spice.—*Mrs. J. N. Anthoine.*

DOUGHNUTS.

One cup of sweet milk, one cupful of sugar, two eggs, a very

small piece of butter, one teaspoonful of soda, two teaspoonfuls of cream of tartar dissolved in the milk.—*Mrs. John Berry.*

COCOANUT COOKIES.

One and a half cups of sugar, one small cup of butter, a half cup of sweet milk, two eggs, one teaspoonful of baking powder, one cup of cocoanut and flour to roll nicely; flavor with vanilla.—*Mrs. F. T.*

LADY FINGERS.

Four eggs, two cups of butter, three cups of flour and two cups of sugar; flavor to the taste. If made into a paste for fingers, add just enough flour to bring it into a roll the size of a finger. They are nice dipped in icing.—*Mrs. R. A. B.*

COOKIES.

One cup of sugar, a half cupful of butter, three eggs, one tablespoonful of sour milk, a half teaspoonful of soda, nutmeg and flour to roll as soft as possible.—*G. H.*

SOFT GINGERBREAD.

Two-thirds of a cup of molasses, two-thirds of a cup of sugar, a half cup of sour milk, one egg, a piece of butter the size of an egg, one teaspoon of ginger, two large cups of flour and one teaspoon of soda.

SOFT GINGERBREAD.

One cupful of molasses, one of sweet cream, two eggs, two cupfuls of flour, one teaspoonful of ginger, two teaspoonfuls of baking powder mixed with the flour, and one teaspoonful of soda, if sour cream.

GINGER SNAPS.

(One and a half cupfuls of molasses, one cupful of shorten-

ing, one teaspoonful of soda dissolved in boiling water, one tablespoonful of ginger ; mix stiff and roll thin. Bake in a hot oven.

GINGER SPONGE CAKE.

Two-thirds of a cup of sugar, a half cup of molasses, a half cup of butter, a half cup sweet milk, two cups of flour, two eggs, two teaspoons of ginger, and one teaspoon of soda.

CREAMS AND FANCY DISHES.

WHIPS.

One pint of cream, two-thirds of a cup of sugar, and the whites of two or three eggs, according to the thickness of the cream. Beat cream and whites separately, then mix ; flavor with vanilla, and beat up together just before putting into glasses for the table.

ICE CREAM.

Two quarts of milk, seven eggs, one tablespoon of corn starch, one cupful of sugar ; do not boil, only cook. When cool flavor with two teaspoonfuls of vanilla, and freeze.

ICE CREAM.

One quart of milk, ~~six~~ eggs, and a half pound of sugar ; mix thoroughly, and only heat until it begins to thicken. Strain well after taking from the fire, and when cool add the flavor.

APPLE SNOW.

Three eggs, one pint each of milk and apple sauce not sweetened, one cupful of pulverized sugar. Make a boiled custard of the milk, yolks of eggs and sugar, salt and flavoring. Beat

the whites of the eggs to a very stiff froth, and beat in the sugar and apple little by little. Serve the custard as a sauce.—
Mrs. Chadbourne.

LEMON JELLY.

One quart of water, four tablespoonfuls of corn starch, one coffee cup white sugar, flavor to taste with lemon. Dissolve the sugar in the water, also the starch; cook as you would for boiled custard; when cooked turn into an earthen dish; let cool and then slip it into a platter. Beat the white of one egg with two tablespoonfuls of sugar; spread this over the top of the jelly. Put in the oven and brown slightly. Serve with cream and sugar.

EGG CREAM.

Scald three pints of new milk; take nine eggs, leaving out the whites of six; sugar the remainder to the taste and beat well. Turn the milk over them and set in a kettle of boiling water; when of the consistency of cream, turn into a dish to cool. Take the whites, add six dessertspoonfuls of fine sugar, three of currant jelly and flavor to taste; beat very stiff and spread over the whole.

CAFÉ PARFAIT.

One pint of cream, one cup of sugar, half a cup of strong clear coffee, half a teaspoon of vanilla. Mix and whip. Pack on ice and salt and let it stand two hours without stirring.—
Mrs. S. C. Hamilton.

ICED ORANGES.

Peel a few oranges carefully, and pull them apart into thin portions. Whip the white of an egg with a wineglassful of water, and add a dessertspoonful of powdered sugar. Mix all thoroughly together, and strain through a sieve into a flat ves-

sel. Dip the fruit, with the white pith removed, into this mixture, roll carefully into sifted white sugar, and then place in rows to dry.

SPANISH CREAM.

Dissolve one-third of a box of gelatine in three-fourths of a quart of milk for one hour, then put on the stove, and when boiling stir in the yolks of three eggs beaten with three-fourths of a cup of sugar; when it is boiling hot remove from the fire, and stir in the whites of three eggs well beaten. Flavor to taste; pour in moulds.—*M. N. D. B.*

A DISH OF SNOW.

Select very juicy apples, pare and core them, stew them in clear water until soft; strain through a seive; sweeten to taste with powdered sugar. Spread this when cold in a deep glass dish. To every apple allow the white of one egg; beat the whites—with a tablespoonful of powdered sugar to one egg—to a stiff froth, and pour it over the apples. Any flavoring may be used.

TAPIOCA CREAM.

Cover three tablespoonfuls of tapioca over night with water; pour off the water, if any, and put into one quart of milk over the fire; when it boils stir in the yolks of three eggs, two-thirds cup of sugar, a little salt; stir till it begins to thicken. Make a frosting of the whites of the eggs and spread over the top, sprinkle a little sugar over it and brown in the oven.

SPANISH CREAM.

Dissolve one-quarter box of gelatine in a pint of milk, then set the vessel containing it in a kettle of boiling water. Cook ten minutes, then stir in the yolks of three eggs beaten together

with a small cupful of sugar. Let this cook the same as for boiled custard. Beat the whites to a stiff froth, stir into this after taken from the fire. Flavor with vanilla, pour into moulds and cool.

CHARLOTTE RUSSE.

Half box of gelatine dissolved in a coffee cup of milk, cool it, add one pint of cream, whites of seven eggs beaten to a hard froth, one cup of sugar. Line a mould with slices of sponge cake; pour in the jelly and set away to cool; when served turn onto a flat dish; flavor with vanilla.—*Mrs. J. G. G.*

SNOW CREAM.

One-half box gelatine, whites of three eggs, one cupful of white sugar, flavor with vanilla. Beat the whites to stiff froth, pour one pint of boiling water on the gelatine let it cool, but do not let it get stiff; beat into the eggs and sugar.—*Mrs. S. F. Shaw.*

NOSKY CREAM.

Six eggs, one-third of a box of Cox's gelatine, one-half cupful of sugar, two lemons, part of the rind of one, the juice of both, separate the yolks and whites of the eggs. Beat the yolks stiff, stir the sugar into them. Dissolve the gelatine in a little warm water, enough to soften it, then put in the lemon juice and put on the stove to melt the gelatine. When melted pour it on the yolks and sugar. Add the whites well beaten, last; set on ice!—*Mrs. J. G. Garland.*

ORANGE SHERBET.

Two pounds of white sugar, two quarts of water, the juice of ten oranges. Strain, and freeze like ice cream.—*Mrs. J. B.*

LEMON SHERBET.

Is made in the same way by substituting lemons.

CORN STARCH BLANC MANGE.

One pint of milk, two tablespoons of cornstarch and one even tablespoon of sugar mixed well in a little extra milk, butter the size of a hickory nut and a little salt. When the milk scalds stir in salt, butter and cornstarch, and let it boil three minutes, stirring all the time; then take it from the stove and flavor with vanilla; pour into a mould previously wet with cold water and set away to cool. Serve with sugar and cream, flavored.

CHARLOTTE RUSSE.

One quart of good, sweet cream, one-half ounce of gelatine, whites of two eggs, two dozen lady fingers; flavor the cream with vanilla and sweeten to taste; add the beaten whites of the eggs and whip all until stiff; soak gelatine in half pint of cold water, let it remain over the fire until dissolved; when cold add to cream. Line a deep dish with the cake, pour in the cream and set in a cool place over night. Slices of sponge cake may be used in place of lady fingers, if desired.

QUAKING CUSTARD.

Quarter of a box of gelatine, quarter of cup of cold water, three quarters of a cup of boiling water. Yolks of three eggs, three tablespoons of sugar, a little salt. Soak the gelatine in the cold water then dissolve in the hot water. Strain into a soft custard made of one pint of milk, the yolks of the eggs and sugar; flavor with vanilla and pour in a mould to cool. When ready to serve, beat the whites stiff with three heaping teaspoonfuls of powdered sugar. Turn the custard on a flat dish and heap the meringue around it decorating with squares of crimson jelly.—*Mrs S. C. Hamilton.*

CONFECTIONERY.

PEANUT CANDY.

Two cups of sugar, one-half cup of water. let it boil ; then add one-half teaspoonful of cream of tartar. Cook until when dropped in cold water it is brittle ; add a small piece of butter size of an English walnut ; cook a few minutes longer. Pour over the shelled nuts already spread in a buttered tin and set away to cool. Use one quart of peanuts.—*Sadie C. Littlefield.*

CHOCOLATE CARAMELS.

One and a half pounds of sugar, one-fourth of a pound of chocolate, one cup of milk ; boil twenty minutes, stirring all the time ; add vanilla ; spread thin on buttered tins.

CHOCOLATE CARAMELS.

Two cups of sugar, one and a half cups of molasses, one cup of sweet milk, one cup of chocolate and one tablespoon of butter. Boil until it becomes brittle in cold water ; pour out in shallow pans and, when it begins to harden, cut it in squares with a knife.

MOLASSES CANDY.

Two cups of molasses, one tablespoonful of sugar ; stir occasionally while boiling. Before taking from the fire add butter half the size of an egg, and one-third teaspoonful of soda. Put into buttered tins and when cool enough pull it.—*Livie G. Berry.*

CARAMELS.

One cupful of molasses, one cupful of sugar, one cupful of milk, butter size of an egg, one cake of chocolate. Boil till quite thick, pour into pan to cool.—*Miss Carrie McKenney.*

BUTTER SCOTCH.

One cup of butter, one cup of sugar and one cup of molasses. Boil until it will harden in water, and spread it thinly in pans.

WHITE TAFFY CANDY.

Two cups of sugar, a half cup of water and one tablespoonful of vinegar; boil until it will harden in cold water, pour on buttered plates and pull as soon as it is cool. It is better not to cook more than double this amount at a time.

COCOANUT CAKES.

Grate fine one cocoanut, and add two cups of sugar and the white of one egg beaten to a froth. Drop on flat buttered tins and bake slowly.

COCOANUT CANDY.

One cup of sugar, a half cup of water, one teaspoonful of cream of tartar, and one cup of cocoanut. Boil till it becomes brittle in cold water. Pour on a buttered plate. It is nice without the cocoanut.—*Eddie Berry*.

HICKORY-NUT DROPS.

One pound of white sugar, one pound of nuts chopped fine, whites of five eggs and three tablespoons of flour; beat whites of eggs to a stiff froth, add sugar, nuts and flour together; drop on buttered tins, and bake in a slow oven.

CREAM WALNUTS.

The white of one or more eggs beaten with enough confectioners' sugar to allow making into little balls. Flavor with vanilla or coffee, and put between two halves of English walnuts.—*Mrs. C. S. C.*

JELLIES AND PRESERVES.

A porcelain kettle is the best to cook fruit in. Use nice sugar for jellies and preserves. Take off the scum that rises to the top in boiling fruit. In stirring fruit use a wooden spoon or paddle. Strain jelly through a flannel bag. Marmalade and jam must be stirred constantly while boiling. Jellies and preserves keep better in small glasses than in large ones, as frequent dipping into them causes them to ferment. Put up jam while hot. Fruit and sugar which have been boiled together for some time keep better if the pots into which they are poured are tied while hot.

CRAB APPLE JELLY,

Take a peck of apples, quarter them and put cores and all into a preserving kettle and cover them with cold water. Cook until soft. Strain through a bag, and to a quart of juice add a quart of sugar. Heat the sugar in the oven. Boil the juice fifteen minutes before putting in the sugar; then add the sugar and boil five minutes more.—*Sadie Littlefield.*

QUINCE JELLY.

Take the parings and cores of the quinces, put them into the kettle and boil ten or fifteen minutes; then take off and strain; add one pound of sugar to one pound of juice and boil a few minutes until it jellies.—*Mrs. E. P. C.*

PLUM JELLY.

To one peck of plums add three pints of water, boil until soft, pour into a jelly bag and let it drip, but do not squeeze. Take equal weights of juice and sugar, and boil fifteen or twenty minutes or until it jellies.—*Mrs. E. P. C.*

ORANGE JELLY.

Strain the juice of seven oranges and add sugar till very sweet. Take four and a half pieces of isinglass, break it into small pieces, put into a kettle with one and a half pints of water, boil till half the quantity; then mix the juice and water, pour into moulds, set in a cool place and eat soon.—*Mrs. J. C.*

PRESERVED PEARS OR OTHER FRUIT.

Put the fruit when prepared into a steamer, having first laid a napkin on the bottom. Place it over boiling water and steam until tender; then put into bottles and pour in the hot syrup.

To make the syrup allow a pound of sugar to a pound of fruit and the amount of water that would cover it.—*Mrs. G. R. O.*

CANNING FRUIT.

	Time for boiling.	Sugar to quart.
Cherries,	5 minutes.	6 ounces.
Raspberries,	6 "	4 "
Blackberries,	6 "	6 "
Strawberries,	8 "	8 "
Plums,	10 "	8 "
Pie Plant, sliced,	10 "	10 "
Bartlett Pears, halved,	20 "	6 "
Quinces, sliced,	15 "	10 "
Ripe Currants,	6 "	8 "
Peaches,	8 "	4 "
" whole.	15 "	4 "
Siberian Crab Apples,	25 "	8 "
Sour Apples, quartered,	10 "	5 "

—*Mrs. J. G. B.*

RASPBERRY JAM.

To one pound of currant juice take five pounds of raspber-

ries and five pounds of sugar. Put the sugar and berries in layers, mash them and let them stand one hour, then add the currant juice and boil a half hour. Blackberry jam is made in the same way.—*Mrs. H. C.*

CANNED FRUIT.

Make a syrup of two pints of water and four pints of sugar ; let it boil ; put in the fruit and cook till tender, then fill the can. Add more sugar as the syrup thins by putting in the fruit.—*Mrs. G. R. O.*

FOR THE SICK.

OYSTER TOAST.

To six oysters take a half teacup of their own liquor and the same amount of milk ; boil one minute, season with butter, pepper and salt, and pour over a slice of buttered toast.

OAT MEAL GRUEL.

Mix two tablespoons of oat meal with a little cold water, stir it into a pint of boiling water and let it boil fifteen minutes ; add a little salt and sugar to the taste.

RICE JELLY.

Boil a fourth of a pound of rice flour with a half pound of loaf sugar in one quart of water until it becomes one mass ; strain off the jelly and let it cool.

BEEF TEA.

Take a lean, juicy steak cut into fine pieces, put into a glass jar, with just water enough to cover. Close and set in a kettle of cold water over the fire and let it boil ; then set it back and let it steep three or four hours.

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TOAST WATER.

Toast two thin slices of bread a nice brown, put them into
a quart pitcher and fill with cold water; cover and let it stand
a few minutes before it is used.

ARROWROOT.

Mix one teaspoonful in cold water and pour into boiling wa-
ter; add a little salt and sweeten to the taste.

WHEAT GRUEL.

Tie one teacup of flour in a thick cotton cloth, boil it five hours, then dry the lump. Prepare by grating; mix in a little cold water and pour into boiling water or milk, adding salt to the taste. This is excellent for children with diarrhea.

SAND BAG.

Make a bag of ticking a foot square and fill it with sea-sand. Heat in a tin pan in the oven and apply to the feet, or any part of the body. It retains the heat longer and is more pliable than anything else.

HINTS FOR THE LAUNDRY.

TO PREVENT COLORS FROM FADING.

Dissolve an ounce of sugar of lead in one bucket of water. Put the dress into the water and let it stay half an hour; then wring it out and dry it before washing.

Make starch for black calicos of coffee water to prevent any whitish appearance.

Never let calicos freeze when drying.—*Mrs. J. P.*

STARCH.

Mix with cold water; pour on boiling water till it thickens; then add two teaspoons of sugar and butter the size of a nut. This gives a good gloss.—*Mrs. E. A. C.*

WASHING MADE EASY.

To three pails of cold water add four tablespoons of kerosene oil, one-half or three-fourths of a bar of Welcome Soap sliced very thin. Put the clothes into the cold water and boil nearly half an hour. Rinse in two waters.—*Mrs. S. F. Shaw.*

STARCH POLISH.

Take equal parts of white wax and spermaceti; melt them together and run into thin cakes on plates. A piece of this the size of a cent added to a quart of prepared starch gives a luster to the clothes and prevents them from sticking.

TO PREVENT FLANNEL FROM TURNING YELLOW.

Pieces of white wax laid in the folds of white flannel or Swiss muslin will prevent them from turning yellow.

TO CLEAN AND STIFFEN SILK.

Grate two or three large potatoes and add one pint of soft water; let it stand one hour, pour off the liquid and strain it through a seive; put in a half pint of alcohol and it is ready for use. Apply the liquid with a clean sponge, rubbing the soiled part well; fold and iron. Be careful not to have the irons too hot.

TO REMOVE RUST FROM FLAT-IRONS.

Rub quickly while hot with a piece of yellow bees-wax tied in a coarse cloth.

TO REMOVE FRUIT STAINS FROM ANY WHITE GOODS.

Rub chloride of soda on the spots until they disappear; then rinse immediately in cold water.

TO REMOVE GRASS STAINS.

Rub fresh lard on the stains a little while before washing.

TO REMOVE INK STAINS.

Apply lemon juice and salt and lay the article in the sun.

TO REMOVE OIL FROM CARPETS.

Cover the spot with a paste made by mixing common starch with cold water, let it remain two or three days, then brush off and the oil will have disappeared.

HOUSEHOLD HINTS.

Never let soup boil fast.

Always singe a fowl with white paper.

One quart of flour will weigh one pound.

One pint of liquid will weigh one pound.

Do not salt meat in a soup until it is done.

Two cupfuls of sugar will weigh one pound.

To boil a chicken fast makes the meat tough.

Rabbits are unfit for eating in the early spring.

Smoke will remove bad smells more effectually and with less labor than anything else.

To beat the whites of eggs quickly, add a pinch of salt.

That coffee is a very superior disinfectant.

That salt should always be eaten with nuts.

That mould and decaying vegetables in a cellar weave shrouds for the upper chambers.

That a hot shovel held over varnished furniture will take out white spots.

That a small piece of glue dissolved in skim milk and water will restore old crape.

That a few drops of spirits of turpentine in your stove polish will give your stove a high polish with less labor.

MEDICINAL RECIPES.

MUSTARD PLASTER.

Use whites of eggs to mix a mustard plaster and it will not blister.

FOR HOARSENESS.

Beat the whites of two eggs with two spoons of white sugar,

a little nutmeg and a cup of warm water ; mix well and drink often.

ONIONS AS A DISINFECTANT.

Onions placed in the room where there is small-pox will blister, and decompose with great rapidity ; besides this, they will prevent the spread of the disease. As a disinfectant they have no equal, when properly used ; but keep them out of the stomach.

TO DIFFUSE A FRAGRANT ODOR.

A few drops of oil of sandal wood dropped on a hot shovel, will diffuse a most agreeable balsamic perfume through the room.

FOR EARACHE.

Saturate a piece of cotton with equal parts of chloroform and sweet oil, and insert in the ear.—*Mrs. H. A. C.*

BREAD POULTICE.

Take stale bread in crumbs, pour boiling water over it, and boil till soft, stirring it well ; then take it from the fire, and gradually stir in a little glycerine or sweet oil, so as to render the poultice pliable when applied.

SLIPPERY ELM POULTICE.

Take a sufficient quantity of pulverized slippery elm bark ; stir it in hot or warm milk and water, to the consistence of a poultice. This is a most efficacious poultice ; is of almost universal application, and removes inflammation sooner than any other. If tincture of myrrh be added, it is valuable in boils, ulcers, carbuncles &c.

BURNS AND SCALDS.

Every family should have a preparation of flaxseed oil, chalk

and vinegar, about the consistency of thick paint, constantly on hand for burns and scalds. A noted retired physician states that he has used it in hospital and private practice for the last forty years, and believes that no application can compare with it, as regards relief of pain and curative results.

REMEDY FOR A WEAK BACK.

Take a beef's gall, pour it into one pint of alcohol, and bathe frequently.

TO CURE A COLD WITH A COUGH.

Make a decoction of the leaves of the pine tree, and sweeten with loaf sugar, Drink it freely, warm, before going to bed, and cold through the day It is a certain cure in a short time.

CURE FOR TOOTHACHE.

Take equal parts of alum and salt. Saturate a piece of cotton, cover with the mixture, and put in the tooth. Or saturate a small bit of clean cotton wool with a strong solution of ammonia, and apply it immediately to the affected tooth. Immediate relief will be experienced.

TO CURE THE STINGS OF HORNETS, WASPS, BEES, AND SPIDERS.

Swelling may instantly be arrested by an application of equal parts common salt and bicarbonate of soda, dissolved in warm water, and well rubbed in on the place bitten or stung.

ANOTHER.

Rub the part affected with a mixture of one part spirits of hartshorn and two parts olive oil.

Table of Weights and Measures.

One cup of one-half pint—two gills.
 Two cups of granulated sugar—one pound.
 Two and one-cups of powdered sugar—one pound.
 One heaping tablespoonful of butter—two ounces.
 One pint of milk or water—one pound.
 Two cups of solid butter—one pound.
 Four cups of flour—one pound.
 One tablespoonful of liquid—one and one-half ounce,
 Two round tablespoonfuls of powdered sugar—one ounce.
 Four dessertspoonfuls of liquid—one wineglass.
 Nine large eggs or ten medium eggs—one pound.
 Three cups of meal—one pound.

Bill of Fare of Dinner for a Week.

SUNDAY IN SUMMER.

Fish, Roast Veal, or Lamb with Mint Sauce, Spinach, Green Peas, Lettuce Salad, Potatoes, Berry Pie, Snow Pudding, Fruit, Iced Tea.

SUNDAY IN WINTER.

Oyster Soup, Roast Turkey, Cranberry Sauce, Celery, Mashed Potatoes, Turnips, Canned Corn, Mince Pie, Tapioca Cream, Cake, Raisins, Nuts, Coffee and Chocolate.

MONDAY.

Turkey cold, Hash or Pie, Baked Sweet Potatoes, Tomatoes, Pickles, Rice, Bread and Butter, Doughnuts, Pie or Fruit, Tea.

TUESDAY.

Pea Soup, Baked Pork, Apple Sauce, Potatoes, Squash, Beets, Lima Beans, Rice Pudding, Cake, Fruit, Coffee.

WEDNESDAY,

Tomato Soup, Roast Beef, Jelly, Baked Pork and Beans, Boston Brown Bread, Mashed Potatoes, Onions, Cucumbers, Squash or Pumpkin Pie, Orange Pudding.

THURSDAY.

Beef Soup, Fried or Fricassed Chicken, Jelly, Baked or Mashed Potatoes, Asparagus, Lettuce, Squash, Lemon Pie, Suet Pudding.

FRIDAY.

Raw Oysters, Baked White Fish, Shirley Sauce, or Boiled Cod with Egg Sauce, Potatoes, Pickles, String Beans, Strawberry Shortcake, Ice Cream, Cake, Coffee.

SATURDAY.

Vegetable Soup, Veal Cutlets, Potatoes, Fried Parsnips, Maccaroni, Sweet Pickles, Apple Pie, Delmonico Pudding or Blanc Mange.

BREAKFAST DISHES.

Breakfast bacon and liver fried together ; broiled ham or ham and eggs fried ; fried sausage, meat balls, tripe ; fried codfish balls, fried fresh fish ; fried mush (corn or oatmeal), eat with syrup ; fried apples, fried hominy, fritters ; hashed meats on toast ; scrambled eggs ; dried beef or codfish cooked in cream ; baked or fried potatoes ; cream toast ; buckwheat cakes or other griddle cakes ; baked corn bread or wheat gems ; waffles ; oatmeal mush ; cracked wheat.

Bill of Fare for Plain Family Dinners.

SUNDAY.

Oyster Soup, and Cold Slaw or Roast Beef, Jelly, Mashed Potatoes, Onions, Mince Pie, Fruit.

MONDAY.

Beefsteak or Cold Meat, Baked Potatoes, Asparagus, Pickles, Pie.

TUESDAY,

Roast Lamb, Mint Sauce or Boiled Mutton, Caper Sauce, Potatoes, Green Peas, Spiced Currants, Roly Poly Pudding.

WEDNESDAY.

Stewed Chicken on Toast, Jelly, Green or Canned Corn, Mashed Potatoes, Lemon Pie.

THURSDAY.

Boiled Corned Beef, Shirley Sauce, Potatoes, Parsnips, Cabbage, Custard and Apple Pie.

FRIDAY.

Roast Turkey, Cranberry Sauce, Turnip, Irish and Sweet Potatoes, Celery, Tapioca Cream.

SATURDAY.

Beef Soup or Mutton Broth, Fresh Fish, Potatoes, Tomatoes, Lettuce, Queen of Puddings, or Apple Dumplings.

ALLOWANCE FOR LUNCH FOR FIFTY PERSONS.

One hundred sandwiches, one hundred and fifty biscuits, six chickens, twelve heads celery and one small cabbage for chicken salad, two hundred oysters, eight quarts oysters for fried oysters, or six quarts for escalloped oysters, four large pickled tongues, one boiled ham, one hundred small cucumber pickles, two or three quarts lemon or pineapple jelly, nine quarts ice cream, five quarts whipped cream, coffee.

COFFEE FOR FIFTY CUPS.

Two quarts of coffee, four eggs, shells and all; mix this with two quarts of cold water, and pour on ten quarts of boiling water. Let this boil five minutes. Take off and pour in one cup of cold water to settle it.

CHILDREN'S PARTY (Fifty.)

One hundred chicken or ham sandwiches (meat for sandwiches chopped fine), one hundred buttered rolls, five boiled tongues, one hundred cucumber pickles, three or four large layer cakes, three gallons ice cream, a generous supply of dominos and other small cakes, candies and fruit.

SUBSTITUTE FOR CREAM IN COFFEE.

Beat an egg to a froth, add to it a piece of butter the size of a walnut, and turn the coffee on it gradually from the boiling pot into the one for the table, in which it should be previously put. It is difficult to distinguish the taste from fresh cream.

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Sour milk pie
1 cup raisins chopped fine
1 large cup sour milk
1 cup sugar
2 eggs well beaten
little all kinds of spice
this makes 2 large pies.

Strawberry cake
cream 1 cup
sugar $\frac{1}{4}$ cup butter
add 2 eggs reserve the
whites of one for the
icing. 2 cups flour
 $\frac{1}{2}$ tsp. salt 1 cup sour
milk
bake in 12 inch tin
cup strawberries 1 cup
sugar, with 1 cup
all the other like milk

Lemon. Sprinkle the
cup sugar. butter size
walnut. 1 table spoon of
flour mix throw a little
salt - juice & rind of 1
lemon. 2 eggs beaten
separately. add yolks to
first mixture. also 1 cup
milk. then fold in whites
of eggs beaten stiff.



G. S. 7

alcoholic strength
per volume.

active ingredients:

prunus virginiana

croton eluteria.

mentha viridis.

rheum rhabarbar-
icum. potassium

bicarbonate

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